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3-19-02

Dear Dad,

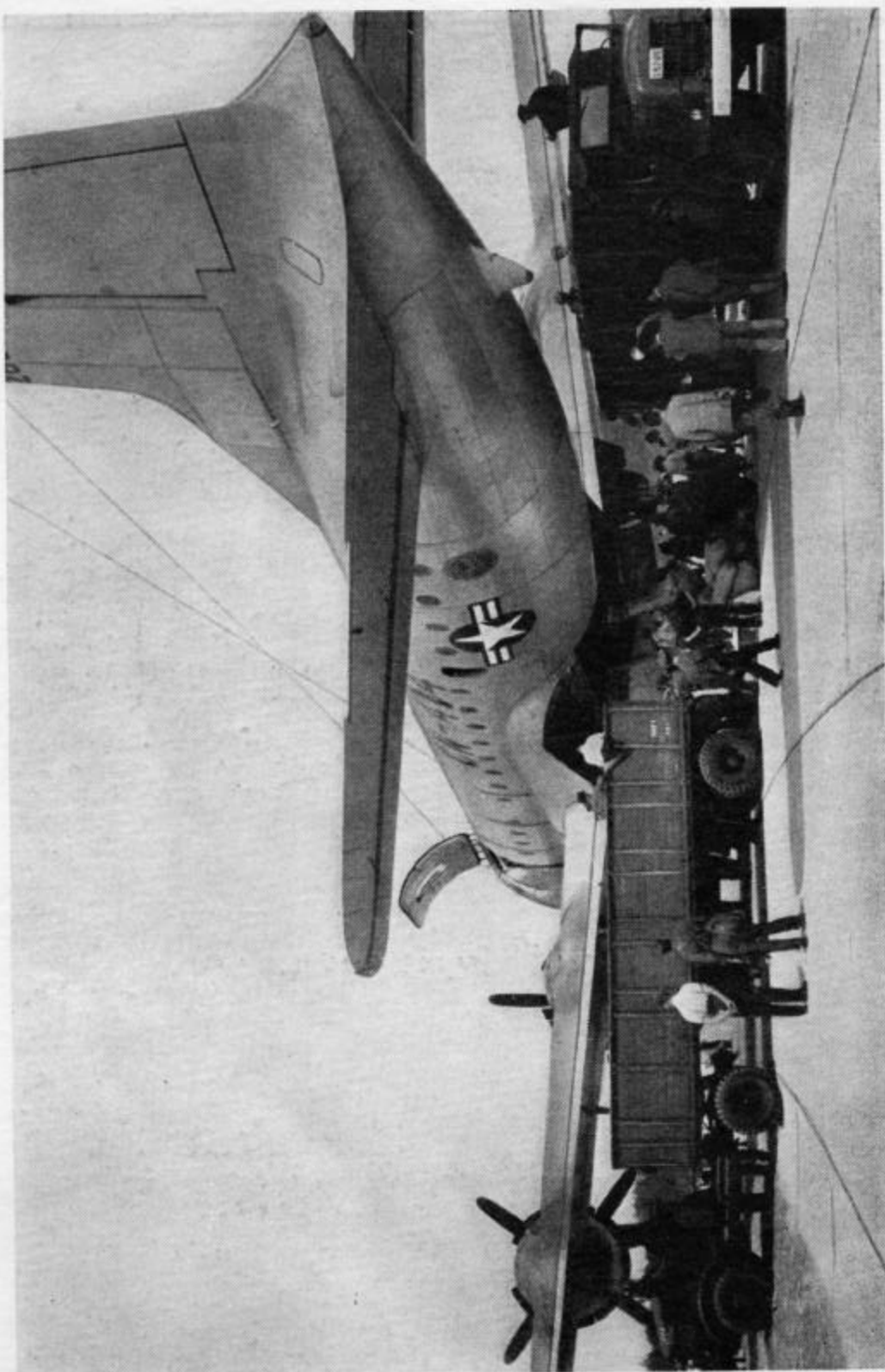
My mother got this while we  
were in Frankfurt, '47-'48. I  
think I did the coloring on the cover.  
The inside signature is from Gen.  
Lucius Clay's wife.

(I didn't see any SPAM!)

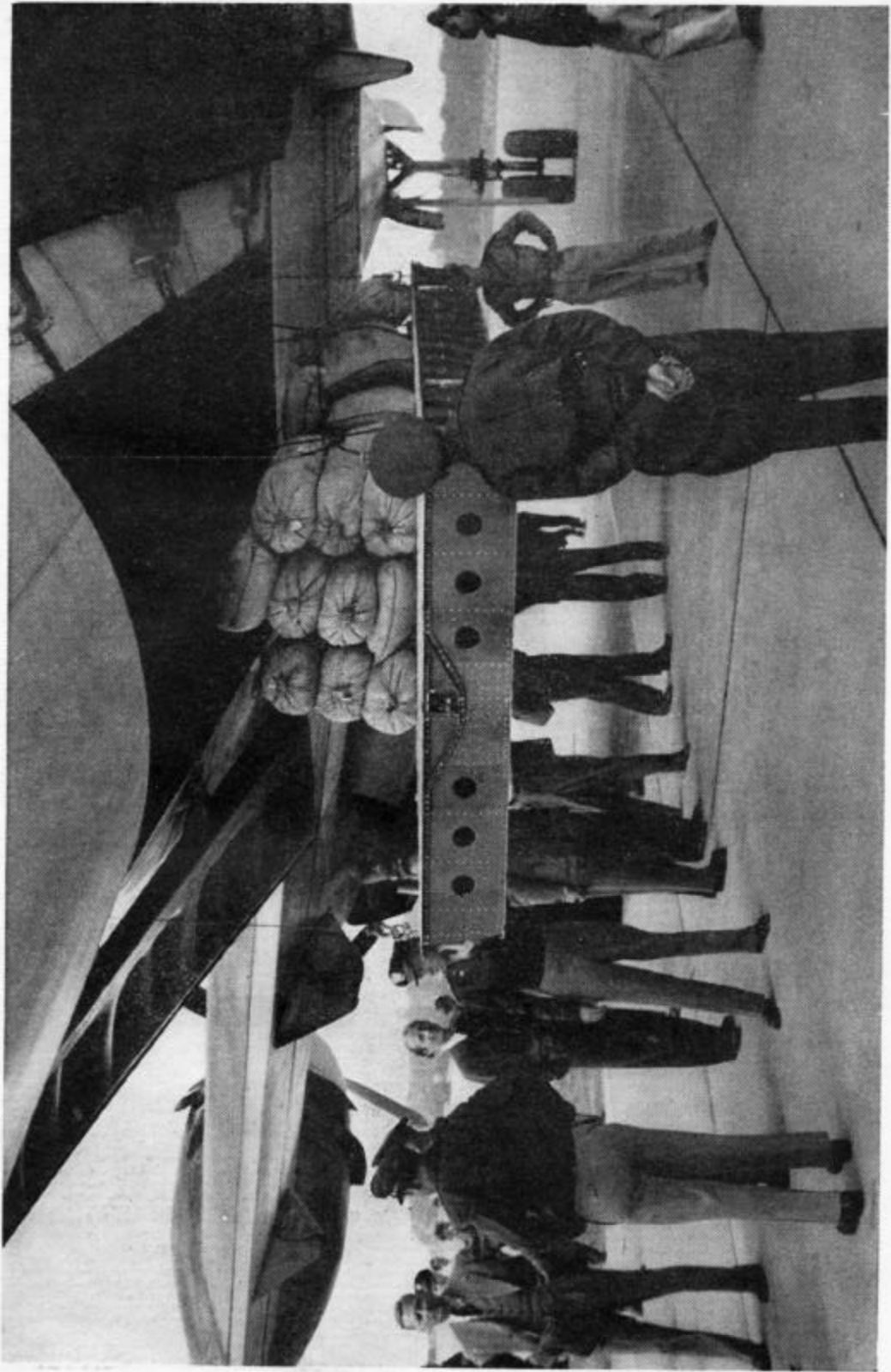
Regards.

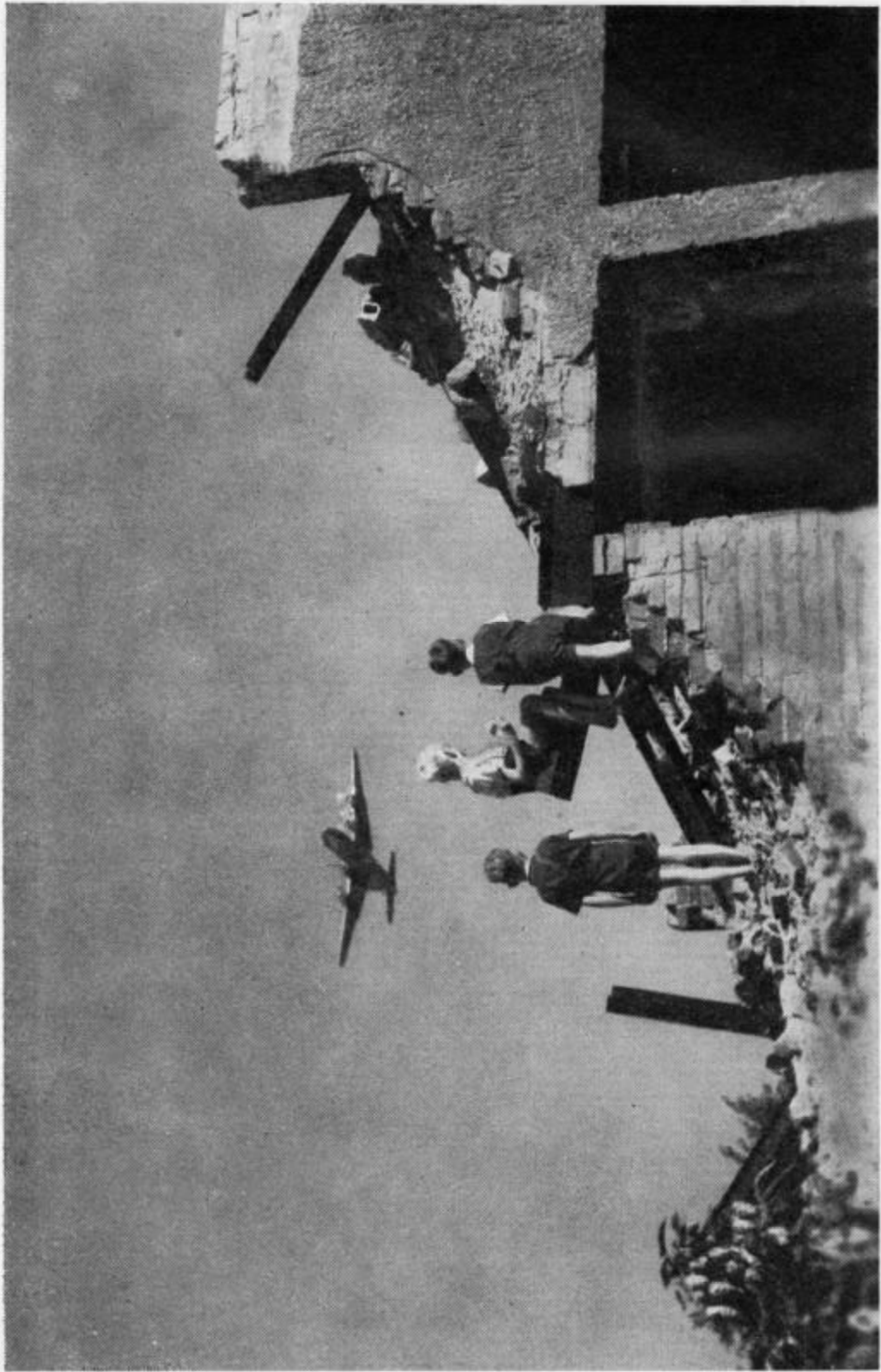
Ruby



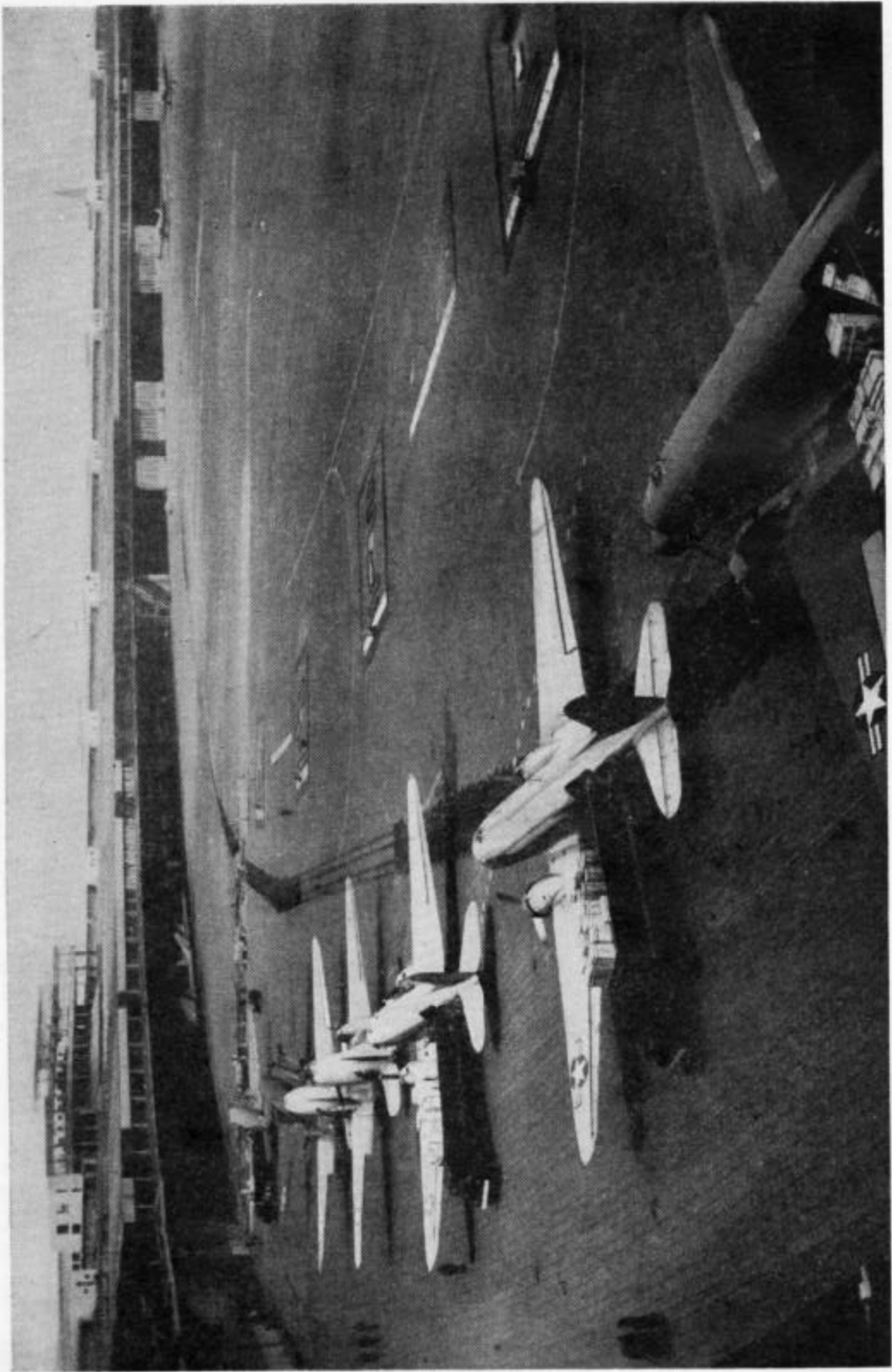












# OPERATION VITTLES

COOK BOOK

compiled by

THE AMERICAN WOMEN

in

BLOCKADED BERLIN

January 1949





Dedicated to the happy group of wives  
who attempted to obtain American meals  
by slaying the dragons of language, old  
utensils, ovens sans thermometers, conflict-  
ing opinions, etc., ad infinitum . . . and to  
the many excellent cooks who bore with  
the puzzling variety in the American diet —  
the endless series of "*Immer was neu ist!*"



Mayoris Mck. Clay

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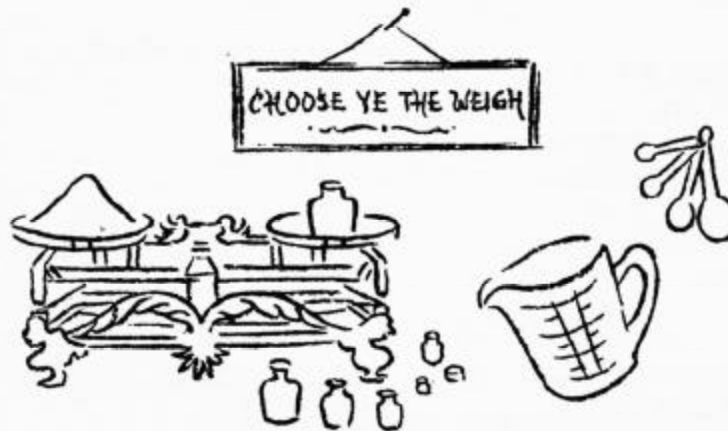
★ ★ ★

## OUR METHOD

† ..... teaspoon  
T ..... tablespoon  
C ..... cup

\*\*\* ..... separate ingredients before new process  
sifted flour ... flour, sifted before measuring

We have attempted to avert that lost feeling when you find (halfway through the mixing process) you've overlooked the extra egg in the filling, by listing required ingredients above all procedures.



# BREAD

*When very heavy bread continued from her kitchen despite the family's protests, the American housewife took over. Morning after morning she descended bright-eyed to the kitchen where she made bread with available ingredients differently proportioned. Her daily experiments successfully convinced the cook who, in self-defense, began making good bread.*

## CHEESE TOASTIES

- 4 slices white bread ( $\frac{3}{4}$  inch thick)
- 1 C melted butter
- 1 C grated cheese

Trim crusts and cut each slice in four strips. Dip in melted butter, then roll quickly in grated cheese. Wrap in wax paper and chill. Place  $\frac{1}{2}$  inch apart on greased cookie sheet. Bake until brown.

Oven: 350°

*Ruth Quisance*



*Dinner was progressing nicely when the inevitable jolt came—the bread tray contained thin slices of black German bread. Our request for biscuits, which we knew were baked, brought forth, "Ach! They are not cold yet, Madam!"*

### TOMATO DROP BISCUITS

- 2 C sifted cake flour
- 2 t baking powder
- $\frac{1}{2}$  t salt
- 4 T shortening
- $\frac{3}{4}$  C tomato juice

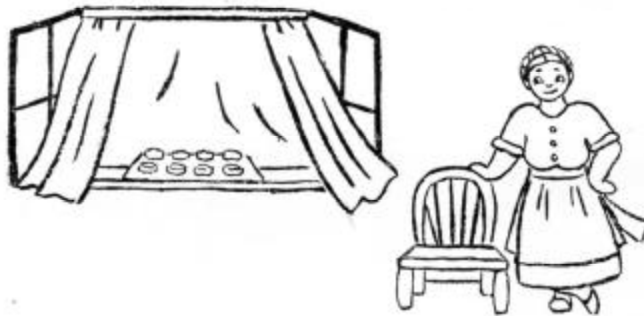
Sift flour, baking powder and salt together. Cut in shortening. Add tomato juice and stir well. Drop from teaspoon on ungreased baking sheet. Bake.

Amount: 24 biscuits.

Oven: 450°

Time: 15 minutes

*Forrest C. Wilard*



*Our joy that we have persuaded a few Germans to the edibility of corn, which they had always thought was intended for horses and American Indians, is somewhat diminished when we consider the small proportion thus influenced.*

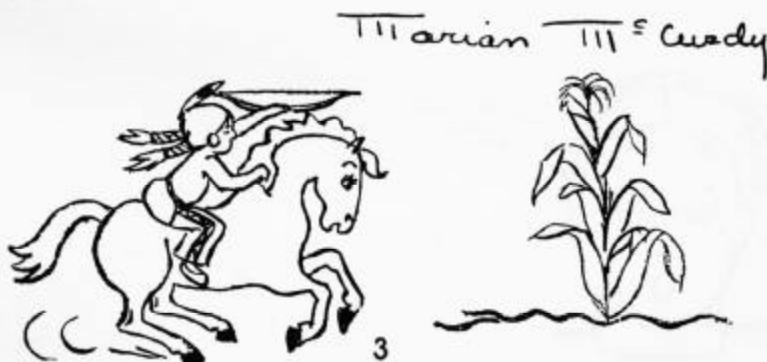
### MARY'S CORNBREAD

- 1  $\frac{1}{4}$  C flour
- $\frac{3}{4}$  C cornmeal
- 2 T sugar
- 2  $\frac{1}{2}$  t baking powder
- $\frac{1}{2}$  t salt
- 1 C milk
- 1 egg (slightly beaten)
- 2 T shortening (melted)

Sift dry ingredients together. Add milk to egg. Add to flour mixture. Add shortening. Pour into greased baking dish. Bake.

Oven: 350°

Time: 25 minutes





*There are no egg custards in Germany, so German cooks and on-lookers in the kitchen, were completely dubious as to the thickening ability of the egg. When the thin soupy mixture, "No cornstarch? No flour?"—emerged from the oven perfect, the resultant expressions were well worth seeing!*

### SPOON BREAD

- 1 ½ C boiling water
- 1 C cornmeal
- 1 t salt
- 2 eggs (separated)
- 1 C milk
- 1 T butter

Pour water on cornmeal and salt. Cool. Beat egg yolks, then add milk. Add egg mixture and beat well. Melt butter in baking dish. Pour half into cornmeal mixture. Beat egg whites and fold in. Pour into baking dish and bake.

Oven: 375°

Time: 25 minutes



*Mae Chamberlin*

*Ten years ago an American family stationed in Berlin sent their children to the Gertrauden-Schule in Berlin-Dahlem. By strange coincidence, the same children are attending the same school, which, however, is now American.*

## PTA DOUGHNUTS

- $\frac{1}{4}$  C shortening
- $\frac{2}{3}$  C sugar
- 1 t salt
- 3 eggs (beaten)
- $\frac{3}{4}$  C milk
- 1 t vanilla
- $2\frac{7}{8}$  C flour
- 6 t baking powder

Cream shortening, sugar and salt. Add eggs and beat until smooth. Add milk and vanilla. Sift flour with baking powder three times. Add, beating well. Roll out on floured board until  $\frac{1}{2}$  inch thick. Cut with doughnut cutter. Fry in deep fat (360° hot) until brown.



*Ketcher Frontal*

## BUTTERSCOTCH ROLLS

- 1 yeastcake
- $\frac{1}{2}$  t sugar
- $\frac{1}{2}$  C lukewarm water
- 1 C milk (scalded)
- $\frac{1}{3}$  C shortening
- $\frac{1}{3}$  C sugar
- 2 t salt
- 1 egg (beaten)
- 4 to 5 C sifted flour

★ ★ ★

butter, brown sugar, cinnamon as desired.

Add yeast and sugar to water. Add milk to shortening, sugar, and salt. When lukewarm, add yeast mixture and egg. Add flour to make soft dough. Knead on lightly floured surface until smooth and elastic. Put in greased bowl: grease top, cover. Let rise in warm place until doubled. (A basic refrigerator dough. May be shaped and used as desired.) Put  $\frac{1}{2}$  t butter and 1 t brown sugar in bottom of each greased muffin tin. Roll amount of dough desired to oblong shape  $\frac{1}{4}$  inch thick. Brush with melted butter, sprinkle with cinnamon and brown sugar. Roll as for jelly roll. Cut in 1 inch slices. Put cut side down in muffin tins. Let rise until double. Bake. Invert and remove from pan.

Oven: 425°

Time: 15 minutes

Luis A. Yelam  
6

*We've had our troubles with cooks not getting a professional uniformity of size from the same batch. All too often (bless muffin tins for rolls) the little things don't even look like first cousins.*

## REFRIGERATOR ROLLS

- $\frac{1}{2}$  C shortening
- $\frac{1}{2}$  C sugar
- 1 t salt
- 1 C mashed potatoes
- 2 eggs (beaten)
- 1 C milk (scalded)
- 1 yeast cake
- $\frac{1}{3}$  C lukewarm water
- 4 C flour

Mix shortening, sugar, salt and potatoes. Add eggs. Beat. Add milk. When lukewarm add yeast (dissolved in lukewarm water). Add flour 1 C at a time, beating each time. Knead for 2 minutes. Place in bowl, cover tightly. Keep in refrigerator until 2 hours before needed. Roll out, shape as desired, let rise until double. Bake.

Oven: 350°

Time: 25 minutes



Jenny Schuirmann

*As new arrivals, we were delighted at the ingenuity of American industry which had produced the powdered milk, powdered eggs and granulated yeast available in our commissaries. The manufacturer (or was it the Army?) supplied us with recipes, each being for no less than 100 portions!*

### BOHEMIAN BREAD

- 1 yeast cake
- $\frac{1}{4}$  C milk (lukewarm)
- 1 C butter
- $\frac{3}{4}$  C sugar
- 2 eggs (beaten)
- 4 C flour
- $\frac{1}{2}$  t salt
- $\frac{1}{4}$  t nutmeg
- 1 t lemon peel (chopped)
- $\frac{1}{2}$  C raisins
- $\frac{1}{3}$  C wholewheat cereal (or chopped almonds)
- ★ ★ ★
- $\frac{1}{4}$  C powdered sugar

Soften yeast in milk, add 1 T flour and let rise in warm place. Cream butter, add sugar. Mix well. Add eggs, yeast, flour and seasonings. Mix well. Add lemon peel, raisins and cereal. Knead thoroughly. Half-fill greased ring-shape pan. Put into 300° oven. Heat oven to 400°. Bake 1 hour. When baked, sift powdered sugar on top.

*Helene M. Darling*

## WHITE BREAD

- 1 potato (peeled)
- 2 C water
- 1 cake yeast
- $\frac{1}{4}$  C water (lukewarm)
- 2 T sugar, honey or Karo syrup
- 1 t salt
- 2 T shortening
- 6 C bread flour

Cook potato in water. Strain off liquid, adding more hot water to make 2 C. Put yeast in water to dissolve. Mix sugar, salt and shortening. Add hot potato water. When lukewarm, add yeast, mashed potato and 3 C flour. Beat until smooth. Add remaining flour. Knead for 10 minutes on floured board. Put in greased bowl and let rise until double in bulk. Shape in two loaves, put in greased pans. Let rise until double. Bake. Brush with melted butter, after removing from pans.

Oven: 450°

Time: 15 minutes

Reduce to

For:

Oven: 350°

Time: 30 minutes

*Peggy Gailey*

# CAKE

*Although we were amazed at the German's unfamiliarity with light cakes, most of us enjoyed mixing before an incredulous cook a beautiful, light concoction destined to melt in the mouth. To see her taste the finished product was a real treat!*

## PARTY-SIZE ANGEL FOOD

- 1 ½ C egg whites
- 1 t cream of tartar
- 1 t vanilla
- ½ t almond extract
- 1 ¼ C sifted cake flour
- 1 ¾ C sugar
- ½ t salt

Beat egg whites until frothy. Add cream of tartar and beat until stiff but not dry. Fold in flavoring. Sift flour, sugar and salt together 9 times. Fold flour mixture into egg mixture slowly. Pour into ungreased tube pan. Bake. Remove from oven and turn upside down on cake rack. Cool for 1 hour before removing cake from pan.

Oven: 325°

Time: 1 hour



*Anna Leone Johnson*

## PINEAPPLE UPSIDE DOWN CAKE

- $\frac{1}{2}$  C butter
- 1 C sugar
- 2 eggs (well-beaten)
- $\frac{1}{2}$  C milk
- 1 t vanilla
- $1\frac{3}{4}$  C cake flour
- $\frac{1}{2}$  t salt
- $2\frac{1}{4}$  t tartrate baking powder
- (or:  $1\frac{1}{8}$  t baking soda plus,  $2\frac{1}{8}$  t cream of tartar)
- 1 C brown sugar
- $\frac{1}{2}$  C butter
- 1 can sliced pineapple
- Maraschino cherries

Cream butter and sugar together. Add eggs, milk and vanilla. Sift flour, salt and baking powder together. Add to butter mixture. Mix well. Put brown sugar in bottom of buttered baking pan. Dot sugar with remaining butter. Cover sugar with pineapple rings. Put cherries in centers of pineapple (add more between rings, if desired). Pour batter over pan mixture. Bake. Invert pan on plate to unmold.

Oven: 350°

Time: 30 minutes

*Beth R. Lundquist*



*Maple syrup and rocking chairs were two things we longed for, both being unknown here. With considerable interest we watched the tasting of the syrup. But it was touching to see the contented look on the faces of little German children, being rocked for the first time.*

### GINGER-BREAD CUP CAKES

- $\frac{1}{4}$  C shortening
- $\frac{1}{2}$  C sugar
- 1 egg
- $\frac{1}{4}$  C dark molasses
- $1\frac{1}{2}$  C sifted flour
- 1 t soda
- $\frac{1}{2}$  t salt
- 1 t cinnamon
- 1 t ginger
- $\frac{1}{2}$  C boiling water

Cream shortening and sugar together. Add egg and beat. Stir in molasses. Sift flour, soda, salt and spices together. Alternately add flour mixture and water to egg mixture. Beat well. Fill greased muffin tins  $\frac{2}{3}$  full. Bake. Serve with ice cream.

Oven: 350°

Time: 25 minutes



*Ascher Frontad*

*What a surprise we got when a Christmas card arrived from the Pumpenwagen Men—those indispensable laborers who came around regularly to pump out the sewers.*

## SOUP TO NUTS CAKE

- 1 C sugar
- 2 T shortening
- 2 C sifted cake flour
- $\frac{1}{2}$  t salt
- 1 t soda
- 1 t cinnamon
- $\frac{1}{2}$  t cloves
- $\frac{1}{2}$  t nutmeg
- 1 can condensed tomato soup
- 1 C nuts (chopped)
- 1 C dates (chopped)
- \* \* \*
- 1 C powdered sugar
- 1 package Philadelphia cream cheese
- 2 T coffee cream

Cream sugar and shortening together. Sift flour, salt, soda and spices together. Add dry ingredients alternately with soup. Beat well. Add nuts and dates. Bake in greased tube or square pan. Beat powdered sugar, cheese and cream, together and spread over cold cake.

Oven: 375°

Time: 45 minutes

*Barbara Merrill*

*The last time the American Women's Club held a cake sale, one wife left it to her German cook to prepare an extra-special cake for the occasion. Finished, it was a thing of beauty—elaborately decorated with candied citron. In the center was a lovely flower, and below, at the corners, it bore the letters, "W—C!"*

### NEVER-FAIL CHOCOLATE CAKE

- 1  $\frac{1}{2}$  squares chocolate
- 3 T butter
- 1 C sugar
- $\frac{1}{2}$  C milk
- 1  $\frac{1}{4}$  C cake flour
- 2 t baking powder
- 2 eggs
- 1 t vanilla

Melt chocolate and butter in cup set in water. Put in mixing bowl to cool. Sift flour and baking powder together. Put all ingredients in bowl, then beat vigorously. Bake in either loaf or layer pans (greased and floured).

Oven: 350°

Time: Loaf: 50 minutes

Layer: 25 minutes

*Josephine B. Dubbeldt*

*While en route to Germany we were suddenly and permanently made conscious of Army terms. The ship's passengers had been assigned individually to eat either at A-Deck or D-Deck, invariably separating couples, when over the P-A system came the startling announcement: "Arrangements have been made for husbands to mess with their wives!"*

### CHOCOLATE FROSTING

- 1 egg
- 1 C sifted powdered sugar
- $\frac{1}{4}$  C milk
- 3 squares chocolate (melted)
- 1 T soft shortening
- $\frac{1}{2}$  t vanilla

Put all ingredients in bowl. Set bowl firmly in ice water and beat until consistency to spread.

*Margaret M. Kelly*



*The American wife was hollow-eyed from a midnight burglary followed by a report to the Military Police. Much later, a lone and embarrassed M.P. rang the bell—to check data previously given, he said. “Where do you work, Lady?” he asked slowly. “I don’t, I’m a dependent,” was her weary reply. The next question tempted the little devil inside her. “Married?” he asked.*

### DEVIL'S FOOD CAKE

- 1 ½ C cake flour
- 1 C sugar
- 1 t soda
- ¼ t salt
- 2 squares baking chocolate
- 3 T butter
- ¾ C sour milk
- ¼ C cream
- 1 t vanilla
- 1 egg

Sift together first four ingredients. Melt chocolate and butter together and cool. Add sour milk, cream and vanilla to dry ingredients. Add chocolate mixture and egg. Beat well. Bake.

Oven: 350°

Time: 45 minutes

*Lucie C. Howley*

# COOKIES

*It was tea-time by the clock, and the maid brought in the tray ignoring the fact that the bridge foursome was still in heavy session. As she approached the hostess she heard, "By," and again from the lady to the left, "By." When she got it from the third member, she backed away, dazed, waving helplessly, "By—By."*

## BROWNIES

- 3 T shortening
- $\frac{1}{2}$  C sugar
- 2 T honey
- 2 T corn syrup
- 1 egg (beaten)
- 1 sq. chocolate (melted)
- $\frac{1}{2}$  C flour
- $\frac{1}{4}$  t baking powder
- 1 T hot water
- 1 t vanilla
- $\frac{1}{2}$  C nuts (chopped)

Cream shortening and sugar together. Add honey, syrup, egg and chocolate. Mix well. Add flour, baking powder, water, vanilla and nuts. Put into buttered 8 inch square pan. Bake. Remove from pan and cut in squares.

Oven: 350°

Time: 20 minutes

17 *Marion Diehl*

## CHOCOLATE COOKIES

- $\frac{1}{2}$  C butter
- 2 squares chocolate
- 1 C brown sugar
- 1 egg
- $\frac{1}{2}$  C milk
- $\frac{1}{2}$  t soda
- $1\frac{1}{2}$  C sifted flour
- 1 C nuts (chopped)
- \* \* \*
- 1 square chocolate
- 1 C butter
- 2 T powdered sugar
- 1 t cocoa
- $\frac{1}{4}$  t salt
- $\frac{1}{2}$  t vanilla
- 2 T strong coffee

Melt  $\frac{1}{2}$  C butter and 2 squares chocolate in cup set in boiling water. Put in mixing bowl to cool. Add brown sugar, egg and milk. Mix well. Sift soda and flour together. Add flour and nuts to chocolate mixture and beat well. Put in spoonfuls on greased baking sheet. Bake.

Oven: 350°

Time: 15 minutes

Melt 1 square chocolate and 1 T butter and put into mixing bowl. Sift powdered sugar, cocoa and salt together. Add to chocolate mixture, mixing well. Stir in vanilla and coffee. Frost cooled cookies.

*Anna H. Rockwell*

*Christmas Eve was a delightful date to arrive in Germany but Santa Claus's essentials were in the hold baggage. It was announced to the shocked servants that Christmas would be late this year, in fact—February of next year. No German believed the Christmas spirit could be felt then—but on the false Christmas Eve, the American wife was overjoyed to hear harmoniously-sung carols issuing from her kitchen.*

### CHRISTMAS CRESCENTS

- 1 lb. butter
- $\frac{3}{4}$  C sugar
- 2 t vanilla
- 6 C sifted cake flour
- $1\frac{1}{3}$  C ground nuts (almonds are best)

Cream butter, add sugar and vanilla. Mix well. Add flour gradually, mixing well. Add nuts last. Roll small pieces in hands and shape in crescent shape on greased cookie sheets.

Oven: 375°

Time: 30 minutes



*Ruth L. Sims*



*Our men like the old German recipe for the perfect woman: "Kinder, Kirche, Küche;"—Children, Church, Kitchen.*

## LADY FINGERS

3 eggs (separate 3 whites; 2 yolks; 1 yolk un-used)  
5 T sifted powdered sugar  
 $\frac{1}{4}$  t salt  
 $\frac{1}{2}$  t vanilla  
5 T sifted cake flour  
powdered sugar for dusting

Beat egg whites until stiff and fold in sugar. Beat yolks until thick. Add salt and vanilla and fold into white mixture. Fold in flour. Cover baking sheet with brown paper. With pastry tube, shape each lady finger about 4 inches long and 1 inch wide. Bake. Remove from paper with knife and put together in pairs while still warm. Lay on waxed paper. Dust with powdered sugar.

Oven: 350°

Time: 12 minutes



*Evelyn Tanuchi*

*Everyone knows the first stock in trade of the German black-market is the cigarette, so it was with considerable shock that one mother heard her little three-year-old sweetly ask for two. On inquiry, she wanted the cigarettes for "the nice man who cleans our mice cage at school."*

## MOLASSES COOKIES

- 1 C butter
- 1 C brown sugar
- 1 C sugar
- 1 C molasses
- $\frac{1}{2}$  t cinnamon
- 1 t salt
- 1 T ginger
- 2 eggs (well-beaten)
- 5 C flour
- 2 t soda

Heat first 7 ingredients together, just warm. Cool. Add eggs. Mix. Sift flour with soda and add, mixing well. Shape in rolls, wrap in wax paper. Refrigerate until cold. Slice thin and bake.

Oven: 350°

*Mae Agnes Honan*

*Some of us have gazed with jaundiced eye upon the needle-point antiques so highly prized by others, but no more! We've seen first hand what it is to survive a looting, shooting and bombing war, to say nothing of the frightful beating the poor things get from their owners each Spring.*

## OATMEAL CRISPS

- 1 C shortening
- 1 C brown sugar
- 1 C granulated sugar
- 2 eggs (beaten)
- 1 t vanilla
- 1½ C flour
- 1 t salt
- 1 t soda
- 3 C quick-cooking oatmeal
- ½ C walnuts (chopped)

Cream shortening and sugars. Add eggs and vanilla. Beat. Sift dry ingredients together and add. Add oatmeal and nuts. Mix well. Shape in rolls; wrap in wax paper and chill thoroughly. Slice ¼ inch thick. Bake on ungreased cookie sheet.

Oven: 350°

Time: 10 minutes

*Myrtle Mueller*

*We have seen the cook who accepted as inevitable the assistance of little girls in her kitchen, but viewed with horror little boys stepping off their masculine thrones to help in the cooky-making.*

## SUGAR COOKIES

1 C butter  
1 C sugar  
2 eggs  
1 T water  
1 t vanilla  
1  $\frac{3}{4}$  C flour  
 $\frac{1}{2}$  t salt  
1 t baking powder  
milk and sugar (to coat)

Cream butter and sugar together. Add eggs, water and vanilla. Sift flour, salt and baking powder together. Add to first mixture and beat well. Chill dough. Roll out and cut with floured cutter. Put on greased baking sheet, brush with milk and sprinkle with sugar. Bake.

Oven: 400°

Time: 10 minutes



Glady's Hays.

*The unsuspecting couple descended the stairs the morning of her birthday and approached a candle-lit breakfast table elaborately garlanded with flowers. From another room came the sweet strains of violin music softly keyed to the occasion, and through the kitchen door paraded the two servants, each carrying a beribboned pup.*

## GUYSBOROUGH CAKES

- 1 C flour
- 1 t baking powder
- 2 T butter
- 1 egg
- 1 T milk
- pinch of salt
- tart jam
- 1 C sugar
- 1 egg
- 1 t vanilla
- 2 C cocoanut

Mix flour, baking powder and butter with hands. Add egg to milk and salt. Add to flour mixture. Spread on greased cooky sheet and cover with jam. Mix remaining ingredients together and spread over jam. Bake. When finished, cut in squares.

Oven: 350°

Time: 20 minutes

# PASTRY

## PITA SA YABUKAMA

- 2 C sifted flour
- 1 t baking powder
- $\frac{1}{2}$  C water
- $\frac{1}{2}$  C melted shortening
- \* \* \*
- 1 lemon rind (grated)
- 4 apples (grated)
- $2\frac{1}{2}$  T sugar
- $\frac{1}{4}$  t cinnamon
- \* \* \*
- $\frac{1}{2}$  C powdered sugar

Sift flour and baking powder. Add water and mix well. Form into 6 balls. Roll out each ball until paper-thin. Brush 2 circles with shortening, place another circle on top of each. Brush again with shortening, placing another circle on top of each. Roll out each 3-layer circle as one. Brush with shortening. Mix lemon rind, apples, sugar and cinnamon together. Spread filling mixture over the 2 dough circles and roll each as for jelly roll. Brush tops with shortening. Bake. Remove from oven and cut into pieces at 45° angle, 2 inches wide. Sprinkle with powdered sugar.

Oven: 400°

Time: 20 minutes

*Edith R. Gangloff*

*Have you ever tasted a baked lemon chiffon pie? We haven't either, but we saw one once with a double crust. A peek inside, on scientific curiosity, and it was vaguely reminiscent of Swiss cheese . . . .*

## ORANGE PIE

- 1 C sugar
- $\frac{1}{3}$  C flour
- $\frac{1}{4}$  t salt
- grated rind 2 oranges (set aside  $\frac{1}{2}$  t)
- 1 C orange juice
- 2 T lemon juice
- 3 eggs (separated)
- 2 T butter
- 1 baked pie shell
- \* \* \*
- 5 T sugar
- $\frac{1}{4}$  t baking powder
- $\frac{1}{4}$  C cocoanut

Sift sugar, flour and salt together. Add orange rind, juices and beaten egg yolks. Cook until thickened in double boiler. Add butter and stir well. Cool. Put in baked pie shell. Before serving, beat egg whites until stiff. Fold in sugar, baking powder and  $\frac{1}{2}$  t orange rind. Spread over pie, sprinkle with cocoanut. Bake.

Oven: 325°

Time: 18 minutes

26 *Ruth Quance*

### COTTAGE CHEESE PIE

- 1 C flour
- $\frac{3}{4}$  C sugar
- $\frac{3}{4}$  t baking powder
- pinch of salt
- 3 T shortening
- 2 T milk
- 1 egg (beaten)
- \* \* \*
- $\frac{1}{2}$  C cream
- 1 egg (separated)
- 1 t vanilla
- 2 C cottage cheese
- pinch of salt
- $\frac{1}{4}$  t cinnamon
- 1 T cornstarch
- 3 T sugar
- 1 t butter (melted)

Sift flour, sugar, baking powder and salt together. Cut in shortening. Mix milk and egg together. Add enough to first mixture to make like pie dough. Roll out, line pie tin and set aside. Add cream, egg yolk and vanilla to cottage cheese. Mix well and strain through sieve. Mix salt, cinnamon and cornstarch with sugar. Add, mixing well. Add butter. Beat egg white stiff and fold in. Fill pie tin. Bake.

Oven: 325°

Time: 45 minutes

27 *Edith R. Gangloff*



## DEEP DISH GOOSEBERRY PIE

- 6 C Gooseberries
- 2 C sugar
- $\frac{1}{2}$  C water
- \* \* \*
- $2\frac{1}{2}$  C sifted flour
- 1 t baking powder
- 1 C sugar
- $\frac{1}{3}$  C butter
- 2 eggs
- \* \* \*
- 3 T powdered sugar
- 2 T water

Wash berries, add sugar and water and cook until soft. Drain off juice. Cook juice until thick. Cool. Sift flour, baking powder and sugar together. Add butter and eggs. Knead until well blended. Divide dough into 3 parts. Roll 1 part on floured board and fit into bottom of greased baking dish. Roll 1 part long and narrow and fit around sides of dish. Roll 1 part and cut in strips. Put berries and juice in pastry-lined dish. Make lattice top with strips of dough. Bake.

Mix powdered sugar and water together and brush over hot pie. Cool before cutting.

Oven: 375°

Time: 1 hour

*Janet L. Binger*

*This recipe reminds us of the struggles we went through to procure dishes bearing even a remote relationship to the written word. That was back at the beginning of the occupation—before the commissary supply came under the gentle influence of women!*

### EGGNOG CHIFFON PIE

- 4 egg yolks (slightly beaten)
- $\frac{1}{2}$  C sugar
- $\frac{1}{2}$  t salt
- $\frac{1}{2}$  C hot water
- $\frac{1}{4}$  C cold water
- 1 envelope Knox gelatin
- 4 egg whites (stiffly beaten)
- $\frac{1}{2}$  C sugar
- 1 t nutmeg
- 2 t rum or brandy
- 1 baked pie shell

Cook first four ingredients over boiling water. Stir constantly until mixture coats spoon. Soak gelatin in cold water 5 minutes. Add gelatin to custard, mix well and cool. When slightly congealed, beat thoroughly. Add egg whites, blended with sugar, nutmeg and liquor. Pour mixture into pie shell and chill until firm. A layer of whipped cream sprinkled with nutmeg may be added before serving.

29 *Forrest C. Wilcox*

*During the days when happy couples were parting over who got the rare lemons that appeared, one wife triumphantly placed her precious nine on the kitchen table and announced, "Lemon pie for dessert tonight." They had it, too. Double crust, with sliced lemons between!*

## LEMON PIE

- 5 eggs (separate: 5 yolks; 3 whites; 2 whites)
- 1 C cold water
- 1  $\frac{1}{4}$  C sugar
- 1  $\frac{1}{2}$  T butter
- 2 T flour
- Juice of 3 lemons
- Rind of 2 lemons (grated)
- 2 T sugar
- 1 baked pie shell

Put egg yolks, water, sugar, butter, flour, juice and rind into top of double boiler. Cook until thick. Fold in well-beaten whites of 3 eggs. Put into baked pie shell. Before serving, beat whites of 2 eggs, add 2 T sugar and spread over pie. Brown quickly in hot oven.



*"Is the orange juice fresh?"*

*"Ja," answered the little German maid, "we just opened the can."*

## BUTTERSCOTCH PIE

- $\frac{3}{4}$  C brown sugar
- 2 T flour
- 2 T butter
- $\frac{1}{4}$  t salt
- 1 C milk (scalded)
- 3 eggs (separated)
- $\frac{1}{2}$  t vanilla
- $\frac{1}{2}$  C nuts (chopped)
- 1 baked pie shell
- \* \* \*
- 6 T sugar
- $\frac{1}{2}$  t vanilla

Put brown sugar, flour, butter and salt in top of double boiler. Stir and cook until sugar is melted. Add milk slowly. Beat egg yolks well. While stirring, slowly add milk mixture. Put in double boiler and cook until thickened. Cool. Add vanilla and nuts. Pour into pie shell. Before serving, beat egg whites until frothy. Add sugar slowly and beat until stiff. Add vanilla. Put on pie and bake.

Oven: 325°

Time: 18 minutes

*Margaret C. Donnan*

*The maid had been instructed to prepare a plate of hors d'oeuvres—half on bread and half on crackers. Time to serve and in came a platter of sandwiches, crackers on top—bread below! But the hors d'oeuvre to end all same was dreamed up by a cook who felt her favorite guest deserved something special—sweet gherkins sliced lengthwise, each topped with a maraschino cherry!*

### CHEESE STICKS

- 1 C shortening
- 1 C flour
- 1 C cheese (grated)
- pinch of salt

Mix thoroughly and roll very thin. Cut in strips and bake on ungreased baking sheet.

Oven: 450°

Time: 15 minutes

*Dorothy A. Webb*



## DESSERT

*Long months had passed since anyone had seen a Stateside chocolate, and then a dependent arrived with some, which she innocently turned over to the Hausfrau. During cocktails that evening, she looked up and to her horror saw chocolates being passed to one startled guest after another.*

### ANGEL PIE

- 4 eggs (separated)
- $\frac{1}{4}$  t cream of tartar
- 1 C sugar
- \* \* \*
- $\frac{1}{2}$  C sugar
- 3 T lemon juice
- 2 t grated lemon rind
- $\frac{1}{2}$  t vanilla
- 1 C whipping cream

Beat egg whites until frothy, add cream of tartar and beat until stiff. Slowly add 1 C sugar, beating until glossy. Spread in well-greased deep pie pan. Bake. Then cool.

Oven: 275°

Time: 1 hour

Beat egg yolks, slowly beating in  $\frac{1}{2}$  C sugar, lemon juice and rind. Cook in double boiler until thick. Cool. Add vanilla to cream and whip until stiff. Put together in layers: meringue, half the cream, custard, remaining cream. Refrigerate for 24 hours.

*Marion O. Gummish*

*"Little Vittles" is what we now call the extra-curricular project of one pilot who began dropping candy, via handkerchief parachutes to the children watching the planes landing at Tempelhof. Thank-you letters began pouring in and more than one asked, "How can we tell which plane is you?" From then on his plane wiggle-waggled as it circled before landing. There's an unwritten law that says, "For children only!" This was ignored by one grown-up who refused the children entrance to his garden where one little parachute lay. He was immediately and thoroughly dealt with by two hundred assorted German parents and children, thereby clearing up the point forever.*

## APRICOT SOUFFLÉ

- 1 C dried apricots
- 1 C water
- 4 egg whites (stiffly beaten)
- 3 T sugar

Soak apricots in water overnight. Cook slowly until tender. Put through sieve. Add sugar to egg whites and beat. Fold in apricot pulp. Pour into buttered casserole, cover and place in pan of hot water. Cook for 1 hour on stove. Before serving, put casserole, with pan of water in oven 5 minutes to brown. (This is also good with a meat course.)



*Lucy Smartt*

*At dinner one night Jello was served as jelly. A few days later, with guests present, the hostess observed with horror the same error. Her intention to have it removed was stymied by, "Please pass the jelly." "No, it isn't good," she said hastily, explaining her cook's confusion. Unfortunately, it really was jelly, and a gift as well, from her guest-of-honor, who had handed it to the maid at the door!*

### LIME JELLO PIE

- 2 pkgs. lime or lemon jello
- 1½ C boiling water
- ½ C sugar
- grated rind of 1 lemon
- juice of 1 lemon (or 1 t lemon extract)
- 1 can evaporated milk (chilled)
- 1 C crumbs (wafer or graham cracker)

Dissolve jello in water. Add sugar, lemon rind and juice. Put in refrigerator to semi-gel. Whip milk until thick and fold into jello. Put crumbs in bottom of pie tin or refrigerator dish. Pour in jello mixture and refrigerate until firm. (1 can of crushed pineapple, drained, and 1 C of cottage cheese may be added before pouring mixture into pie tin.)

*Marian J. Mather*

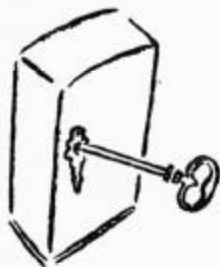


*The Berlin custom of having gates, doors, (knobless) closets cupboards, drawers, even refrigerators, all equipped with lock and key—was strange to all of us. However, when the younger children discovered the keys as potential playthings, the whole system became extremely unfunny!*

### PINEAPPLE ICE BOX DESSERT

- ½ C butter
- 1 C sugar
- 2 egg yolks (beaten)
- 1 C crushed pineapple
- 1 C nuts (chopped)
- 1 t vanilla
- 1 package vanilla wafers

Cream butter and sugar together. Add egg yolks, pineapple, nuts and vanilla. Roll vanilla wafers into crumbs. Butter tin or mold and place a layer of crumbs, then pineapple mixture. Repeat, ending with layer of crumbs. Put in refrigerator over-night. Serve with whipped cream.



*Peggy Rehm*

## CHEESE BLINIS

- $\frac{1}{2}$  C sifted flour
- $\frac{1}{2}$  t salt
- 2 eggs (well-beaten)
- $\frac{3}{8}$  C milk
- 1 T shortening (melted)
- \* \* \*
- 2 C cottage cheese
- 1 egg yolk (beaten)
- 2 t butter (melted)
- 1 T sugar
- $\frac{1}{4}$  t cinnamon
- 2 t grated orange rind
- salt

Sift flour and salt together. Mix eggs, milk and shortening. Add flour and beat until smooth. Pour about 2 T batter onto hot greased griddle, making 1 very thin pancake. Fry until blistered on top. Remove and keep hot. Make all pancakes. Mix all remaining ingredients together. Put 1 T in center of each pancake on fried side. Fold over all four sides in envelope fashion. Fry both sides on griddle until brown. Serve hot with sugar, cinnamon and fruit sauce (raspberry best). Blinis may be made, through the folding process in the morning, put in refrigerator — the final frying done in the evening to serve hot.

*Lucy's Panache*

## CRÊPES SUZETTE

$\frac{1}{2}$ C butter	2 eggs (separated)
1 C powdered sugar (sifted)	1 T grated lemon rind
1 T grated orange rind	1 C milk
3 T orange marmelade	$\frac{1}{2}$ C water
* * *	* * *
$\frac{3}{4}$ C flour	powdered sugar in sifter
1 t baking powder	* * *
$\frac{1}{2}$ t salt	$\frac{1}{3}$ C white wine
2 T sugar	$\frac{1}{2}$ C brandy

Cream butter and powdered sugar together. Add orange rind and marmelade. Mix and set aside. Sift flour, baking powder, salt and sugar together. Add egg yolks and mix well. Add lemon rind. Add milk and water slowly. Beat egg whites until stiff and fold in. Pour enough batter into buttered frying pan to make thin pancake. Brown slowly on both sides. Remove from pan. When cool spread with butter mixture and roll. Place in shallow buttered baking dish. Repeat process with remaining batter. Sprinkle pancakes with powdered sugar. Put in oven.

Oven: 350°

Time: 10 minutes

Before serving, pour white wine, then brandy, over pancakes. Serve flambé.

*Margaret M. Clay*

*After shifting for ourselves Stateside, most of us liked the Army listing wives and children as "Dependents." The British terminology, however, seemed a bit ambiguous. Possessing children or not, British wives are listed as "Married Families."*

## ENGLISH TOFFEE PUDDING

- 2 C powdered sugar
- 1 t cocoa
- $\frac{1}{2}$  C butter
- 2 egg yolks
- 1 t vanilla
- 1 C nuts (chopped and toasted)
- 2 egg whites (stiffly beaten)
- $\frac{1}{2}$  box vanilla wafers (rolled to crumbs)

Sift sugar and cocoa together. Mix with butter. Add egg yolks and vanilla. Beat well. Add nuts. Fold in egg whites. Line loaf pan with wax-paper. Sprinkle half crumbs on bottom. Pour in mixture. Top with crumbs. Put in refrigerator several hours or over-night.

Maurine Miller



# MEAT

## ITALIAN MEAT BALLS IN SAUCE

- 1 small can tomato paste
- 2 C water
- 1 large can tomato juice
- 1 medium onion (chopped)
- 3 cloves garlic (minced)
- 3 T olive oil
- salt and pepper
- \* \* \*
- 3 T shortening
- 1 lb. hamburger
- 3 cloves garlic (minced)
- ½ C bread crumbs
- ½ C grated Parmesan cheese
- ½ C parsley (chopped fine)
- salt and pepper

Mix tomato paste, water and juice in large pan. Fry onion and garlic in oil until clear. Add seasonings. Add to sauce and simmer 2 hours. Heat 3 T shortening in pan. Mix rest of ingredients thoroughly. Shape in round balls. Brown well. Add to sauce and simmer 4 hours more.

*Margaret Casullo*

*An elderly American couple spent their vacation in Bavaria, where they became acquainted with a nice German family. Upon their return to Berlin came a gracious note from the head of the family in which he remarked that, "It was so nice you were able to come here for a breeding spell."*

## BREADED VEAL STEAK

- 1 veal steak (cut in serving portions)
- 1 egg (beaten)
- 2 T lemon juice
- 1 C cracker-meal
- 1 clove garlic (chopped fine)
- salt and pepper
- $\frac{1}{2}$  C cheese (grated)
- ★ ★ ★
- 2 C sour cream
- 1 T Worcestershire sauce

Add lemon juice to egg. Mix cracker meal, garlic, seasonings and cheese together. Dip meat in egg, then roll in cracker-meal mixture. Fry in hot fat until brown on both sides. Sprinkle any remaining cracker-meal mixture over meat. Mix sour cream with Worcestershire and pour over meat. Cook until cream is hot, then simmer for 1 hour.

*Loene Wilson*

*An Army doctor had just completed the three-day examination of a fellow officer. At the final examination, all tests resulting as expected, he quickly applied the official, "OK—INSPECTED" Army meat stamp to the patient's posterior. We have it from the victim's wife that it took weeks to wash off!*

## BEEF STRAGENEUFF

- 1 large onion (sliced)
- 1 T butter .
- 2 lbs. round steak (cut in strips)
- 3 T soy sauce
- 6 T catsup
- 2 C sour cream
- \* \* \*
- 1 T flour
- 2 T water
- ½ C mushrooms

Cook onion in butter until clear. Add meat and brown. Add seasonings and cream. Cook slowly until meat is tender. Mix flour and water together and add, stirring until thick. Add mushrooms and serve on rice.



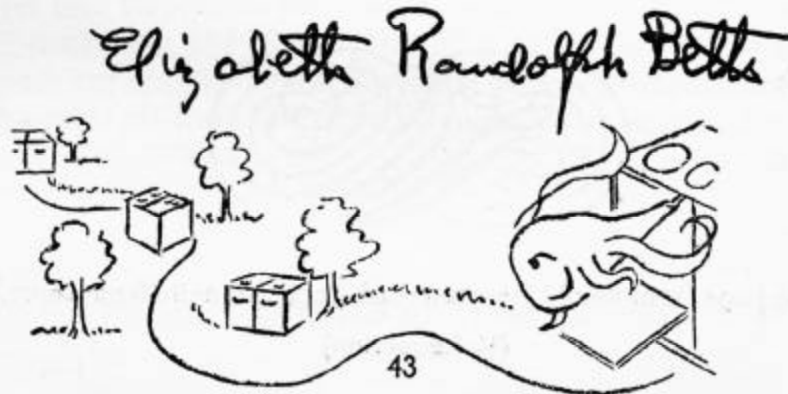
*Ruth A. Perryman*

*The battle between electricity cut-offs and the unfinished roast has often taken a roast from an oven in one sector to the oven of another where the electricity was still on. We think a lamb roast established the record when it went in and out to a total of 22 hours baking and traveling time.*

### SHASHLIK (Poland)

- 3 lbs. mutton fillet
- $\frac{3}{4}$  lb. bacon
- 3 onions (medium size)
- 2 C flour
- salt and pepper

Cut meat into  $1\frac{1}{2}$  inch pieces,  $\frac{1}{2}$  inch thick. Pound to flatten. Cut bacon in squares and slice onions. Put in succession on skewers (meat, bacon, onion, etc.). Roll each filled skewer in flour, then sprinkle with seasonings. Broil over open fire or on hot frying pan for 15 minutes. (Sliced fresh mushrooms may also be used; meat, mushroom, bacon, onion.)





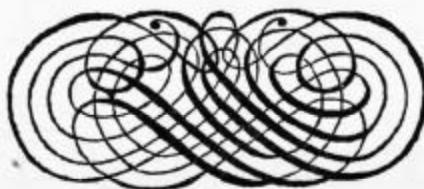
Das  
Brandenburgische  
**Koch-Buch,**

Oder:  
Die wohl-unterrichtene  
**Köchin,**

Das ist:  
Unterricht / wie man allerley wohlschmeckende  
Speisen außs füglichsie zubereiten / Schmackhafte Sup-  
pen / Potagen / Pasteten / Tarten und allerhand Gebackenes  
machen / nach der jetzt üblichen Art austragen und galant anbringen/  
auch Fleisch / Fische / Garten-Früchte und andere Sachen ic.  
wohl einmachen, dörren oder verwahren solle,  
Samt vielen bißher wenig bekandten Kunst-Griffen/  
so in der Koch-Kunst ihren sonderbaren Nutzen haben/  
Mit vielen dazu gehörigen Kupffern gezieret,  
Und außs neue gedruckt.

---

Berlin und Potsdam/  
Bey Johann Andreas Rüdigers /  
ANNO 1732.



(Title page from an old German cook book. Vignette from same.)

( $\frac{1}{3}$  Reduction)

Geklopffte klein gepulverten Anies: Saamen/ und füllet alsdenn mit diesem geklopfften Teige die Kästlein nur halb voll/ setzet es in den Ofen/ der so heiß/ als wenn man Semmeln oder Weiß: Brodt machen will/ läffet es backen/ bis daß es schön gelblich braun und genung ist.

150. Zwieback auf Italiänische Art.

Man nimmt feinen durchgeseibten Zucker/ arbeitet denselbigen mit Gummi Tragant in Rosen: Wasser eingeweicht/ zerstöset alles zusammen in einem Mörser mit ein wenig Weissen vom Ey; darnach knüttet man es mit ein wenig Anies: Saamen/ wie auch Bisem/ machet Ballen daraus/ so groß als Äpfel/ beschneidet dieselbigen/ wie ein Semmel: Brodt/ und bäcket sie auf Pasteten: Schüsseln; wenn sie nun anfangen in die Höhe zu steigen/ so nimmt man sie aus/ und berühret sie nicht/ bis daß sie kalt worden/ sonst zerbrechen sie.

151. Neapolitanischen Zwieback.

Man nimmt Piniolen/ oder an statt dessen Fenchel oder Anies/ ein Viertel eines Pfundes/ hernach vier Loth süsse weiß geschelte Mandeln/ und das Weiße von 2. Eiern/ einen Löffel voll Bier: Hefen/ einen Löffel voll Reiß: Mehl/ und einen Löffel voll süßen Rahm/ klopffet alles durch einander in einem Mörser/ thut darzu Bisem und Ambra/ thut es auf eine Pasteten: Schüssel/ und bäcket es im Ofen.

152. Herrlichen guten Zwieback.

Man nimmt 4. frisch: gelegte Eier/ und nicht mehr als 2. Weiße vom Ey/ klopffet sie so lange/ bis daß man sie auf einen Löffel nehmen kan/ thut darzu 6. Löffel voll Rosen: Wasser/ rühret es eine Viertel: Stunde lang/ thut darzu ein Pfund zweymahl geläuterten Zucker/ rühret und klopffet es fast eine Stunde lang. Thut ferner darzu ein Pfund vom schönsten weissen Mehl/ rühret es wohl/ schüttet es hernach auf Schüsseln mit Butter begossen/ setzet es in den Ofen/ so geschwinde/ als man kan/ gibt Achtung/ wenn sie gebacken werden/ denn es ist viel daran gelegen. Lasset den Ofen nicht zu heiß werden/ bestreichet sie mit Rosen: Wasser.

153. Zwie-

*"Hot foods hot and cold foods cold," often seemed the most difficult principle to teach our German cooks, who were prone to serving cold, greasy bacon. Even so—that took on a new virtue when we discovered them eating their bacon not just cold, but raw!*

## PORK CHOPS SUPREME

- 2 medium-size onions (chopped)
- 3 T shortening
- salt, pepper, chili powder (to taste)
- 1 C cheese (coarsely grated)
- 1 can tomatoes (drained)
- 6 C cooked rice
- 6 pork chops

Fry onion in shortening until light brown. Add seasonings. Add half the cheese, juice from the tomatoes, and rice. Mix and cook slowly. Brown pork chops and place in greased baking dish. On top put, in three layers; rice mixture, tomatoes and cheese. Bake.

Oven: 350°

Time: 1 hour



Marie Hilton



*Back in the days before dependents, one harrassed male turned a beautiful ham over to his cook with specific instructions for its preparation and the vegetables which should accompany it. Expectantly, he brought some of his fellow-sufferers home for a good old Southern dinner. In came an enormous tureen of soup, concocted of all the vegetables and the ham, diced in small pieces!*

### BARBECUED HAM

- $\frac{1}{4}$  C French dressing
- 1 slice ham (1 inch thick)
- 1 T mustard
- 3 T brown sugar
- 1 t paprika

Pour French dressing in flat dish. Lay ham in it and leave for 2 hours, turning occasionally. Remove ham, rub with mustard, brown sugar and paprika. Bake.

Oven: 350°

Time: 1 hour

*Myrtle Mueller*



# FISH

*Words were always a source of amusement, both to us and the Germans. "Haferflocken" is quite a mouthful for "oatmeal," and our neat little "bra" bears no resemblance to "Büstenhalter." Confusion is rampant, however, when "Schinken" means "ham," "Huhn" is "chicken," and "Hammel" is "lamb."*

## CLAM CHOWDER

- 5 slices bacon (chopped fine)
- $\frac{1}{4}$  C chopped onion
- 2 C raw cubed potatoes
- 2 C minced clams (drained)
- 2 C clam juice and water
- 3 T margerine (melted)
- 3 T flour
- 4 C milk (scalded)
- salt and pepper

Brown bacon in skillet. Add onion and cook until clear. Add potatoes, 2 C liquid, cover and bring to boil. Simmer 15 minutes. Add clams. Blend margerine and flour and slowly add milk. Cook until thickened, stirring constantly. Add to clam mixture and add seasonings. Cover and simmer 10 minutes or more.

*Virginia H. Bond*

*For a long time we have viewed the not-too-prevalent custom of the double-ring ceremony with favor. In Europe, we learn, it is the usual thing, and from numerous stories we have heard in Berlin, the lack of wedding rings on American soldiers led, putting it mildly, to unnecessary complications.*

### HALIBUT RING

- 1 lb. of raw halibut
- 2 C soft bread crumbs
- 1 C cream
- $\frac{1}{4}$  t celery salt
- Pinch of salt and pepper
- 4 egg whites (stiffly beaten)

Grind fish through meat chopper. Cook crumbs, cream and seasonings until smooth, and add to fish. Fold in egg whites. Pour into buttered ring, set in hot water and bake.

Oven: 350°

Time: 1 hour

### SAUCE

- $\frac{1}{4}$  lb. blanched almonds (cut in strips)
- 2 T butter
- 2 T flour
- Pinch of salt
- 2 C cream

Brown almonds in butter. Add flour and salt slowly. Stir in cream to make smooth sauce.

49 Janet Rand

*The sad tale of an almost perfect dish intrigues us yet. Smooth sauce covered the contours of hard-boiled eggs. As the guests began to fill their plates a strange clicking sound was heard. Not until the first mouthful did the ghastly truth become apparent—the eggs were still complete with shells!*

### CREAM OF CRAB SOUP

- 1½ t butter
- 1½ t flour
- 3 C milk
- dash of Worcestershire sauce
- dash of Tabasco
- 1 small can crab
- 1 C cream
- 1 T sherry

Melt butter, add flour, then, 1 C milk slowly. Cook until thick. Add Worcestershire and Tabasco, then remaining milk, crabmeat and cream. Just before serving, add sherry.

*Lupe O'Hill Luke*



*Early in his Berlin life, one of our star-studded military men unconsciously rested his foot on the buzzer during meals. The completely stymied help took the extreme point of view—that the only solution was to remove the buzzer, which they did!*

### BAKED FISH FILLETS

- 1 lb. fish fillets
- salt and pepper
- 4 tomatoes (sliced)
- $\frac{1}{2}$  C mushrooms (sliced)
- 2 T lemon juice
- ★ ★ ★
- $\frac{1}{2}$  C milk

Place fish on buttered baking dish. Salt and pepper to taste. Lay tomato slices on fish. Put mushrooms over and sprinkle with lemon juice. Bake 15 minutes in hot oven. Pour milk into pan and bake 5—10 minutes longer.





*Fillet of sole is usually anything in fish that has fillets. There is no American sole. The real thing, which we are fortunate to have here, is the genuine fish from English waters!*

## FILLET OF SOLE

- 1 T butter
- 2 T onion (chopped fine)
- 4 sole fillets
- salt and pepper
- 4 tomatoes (peeled and quartered)
- $\frac{1}{2}$  lb. or 1 can mushrooms (sliced)
- $\frac{1}{2}$  C white wine
- $\frac{1}{4}$  C cold water
- ★ ★ ★
- 2 T butter
- 2 T flour
- 1 t parsley

Melt butter in large skillet and brown onions. Roll fillets and put in pan. Sprinkle with salt and pepper. Add tomatoes and mushrooms. Add wine and water. Simmer 10 minutes. Remove fish to platter. Save 1 C liquid. Melt butter, add flour, then liquid slowly. Stir until thickened. Add parsley and pour sauce over fish.

*Margaret M. Kelly*

*The similarity in names of some of our American foods has produced a few horrible confusions, like that of the poor husband who only wanted a little chili-sauce with his breakfast eggs but was served, instead, chili!*

### JELLIED SHRIMP

- 2 T gelatin
- $\frac{1}{2}$  C cold water
- 3 C shrimp (cooked, cleaned, cut up)
- 1 C green pepper (chopped)
- 1 C celery (chopped)
- $\frac{1}{4}$  C lemon juice
- 2 C cream
- $1\frac{1}{2}$  t salt
- $\frac{1}{4}$  C catsup
- $\frac{1}{4}$  C horseradish

Put gelatin in water 5 minutes. Dissolve over hot water and cool. Mix shrimp, green pepper and celery together. Add lemon juice to cream. Add salt, catsup and horseradish and mix with gelatin. Add to shrimp mixture, stirring well. Put into oiled loaf or ring mold. Chill until firm. Unmold and garnish.

*Ruth A. Perryman*

*A beautiful tray of hors d'oeuvres had been prepared—all delicately stuck with toothpicks—and the hostess couldn't understand its absence. On inquiry, she learned the tray had been set outside to cool and the pup had eaten "everything but the woodwork!"*

## LOBSTER RENEE

- 1 lb. lobster meat (cut in pieces)
- 1 C mushrooms (chopped)
- 1 small pimento (chopped)
- 1 t capers
- pinch of salt
- few grains of Cayenne
- $\frac{3}{4}$  C sherry or Madeira
- ★ ★ ★
- 1 C heavy cream
- 2 egg yolks (beaten)
- 1 C grated cheese

Put first 6 ingredients in double boiler. Pour wine over mixture and cook 10 minutes. Heat cream, pour slowly onto egg yolks, stirring constantly. Return to fire, and when thick, add  $\frac{2}{3}$  C cheese. Pour wine off lobster. Stir sauce into lobster. Put on serving platter, sprinkle with remaining cheese, brown under broiler.

*Mae Chamberlin*

# CHICKEN

*On the Christmas list of one American was a church organization, to which was sent an enormous turkey (a new fowl to most Germans). The grateful recipients wrote a charming note of thanks which included the phrase, "Thank you for the beast."*

## TAMALE PIE

- 1 chicken (5 lbs.)
- 1 clove garlic
- 1 C tomato catsup
- 1 C chicken broth
- $\frac{1}{2}$  C chili sauce
- $\frac{1}{2}$  C canned corn (whole-grained)
- $1\frac{1}{2}$  T olive oil
- $\frac{1}{4}$  C raisins (scalded)
- \* \* \*
- 6 ripe olives (chopped fine)
- 8 tamales (sliced crosswise)
- $\frac{1}{4}$  C white meat (shredded)
- 1 C cheese (grated; Parmesan, best)

Boil chicken and slice meat. Shred  $\frac{1}{2}$  C white meat and set aside. Rub pan with garlic, then mix catsup, broth, chili sauce, corn, olive oil and raisins together. Simmer 40 minutes. Add ripe olives, cover bottom of baking dish with sliced tamales, add a layer of chicken, then sauce. Repeat until full. Put shredded white meat in center on top and surround with cheese. Bake.

Oven: 350°

Time: 45 minutes

## CHICKEN SPAGHETTI

- 1 chicken, 5 to 6 lbs.
- $\frac{1}{3}$  C olive oil
- 2 large onions (chopped)
- 2 cloves garlic (minced)
- $\frac{1}{2}$  C hot water
- 1 No. 2  $\frac{1}{2}$  can tomatoes
- 1 can tomato paste (or: No. 2 can tomato juice)
- 2 T sugar
- \* \* \*
- 1 lb. fresh mushrooms (or: 3 small cans)
- 3 T butter
- 1 C red wine
- 2 packages thin spaghetti
- grated cheese (Parmesan preferred)

Cut chicken for frying. Divide each breast and leg into 2 pieces. Heat oil in frying pan, then add onion and garlic. Brown chicken pieces well, and put in deep kettle. Pour water into frying pan and pour all over chicken. Add tomatoes, tomato paste and sugar. Cover and simmer 2 or 3 hours. 20 minutes before serving: fry mushrooms in butter 10 minutes: Add mushrooms and wine to chicken. Boil spaghetti, drain. Serve with cheese.

Mary R. Texier

*At one of the last four-power luncheon meetings held in Berlin the American host was accused, by an unfriendly delegate, of serving tough chicken. "Naturally it's tough," he replied. "It flew all the way from Frankfurt!"*

## COUNTRY CAPTAIN

- 2 chickens (cut up and browned)
- 1 T shortening
- 1 onion (sliced thin)
- 1 green pepper (chopped)
- 1 clove of garlic (chopped fine)
- 2 cans tomatoes
- $\frac{1}{2}$  C raisins
- $\frac{1}{2}$  C almonds (chopped)
- 1 t salt
- 1 t white pepper
- 1 t curry powder
- 1 t parsley (chopped)
- 1 t powdered thyme

Brown onion, pepper, and garlic in shortening. Add tomatoes and cook 10 minutes. Add rest of ingredients and simmer 5 minutes. Put chicken in covered baking dish, cover with sauce and bake.

Oven: 350°

Time: 45 minutes

*Carrie Bess Smith*

*From experience we've found that a stuffed turkey, roasted one hour, remaining in the oven with no more heat during a three-hour Stromperre, then completed—is delicious!*

## HEAVEN-KNOWS-WHAT CHICKEN

- 2 chickens (3 lb. each)
- $\frac{1}{2}$  C celery
- 9 small pork sausages
- $\frac{1}{3}$  C butter
- $\frac{3}{4}$  lb. fresh mushrooms (2 small cans)
- $\frac{1}{3}$  C flour
- 3 C chicken stock
- 1 T chili sauce
- 1 T parsley (chopped)
- 18 shrimp
- 18 oysters

Stew chickens with celery until tender. Cut in serving portions. Fry pork sausages. Melt butter in large frying pan and saute mushrooms. Remove mushrooms, add flour to butter and mix well. Slowly add chicken stock, and cook until thickened, stirring constantly. Add chili sauce and parsley. Put chicken, sausages, mushrooms, shrimp and oysters into sauce. Simmer until ready to serve.

*Mary Ann Foss*

*The all-time saddest chicken we've seen was a roasted job produced by a cook who had confused the ingredients and stuffed it with one cup poultry seasoning and one tablespoon bread crumbs!*

## GOLDEN FRICASSEE

- 1 chicken (4—5 lbs.)
- 1½ C sauterne (other white wine)
- 1½ C water
- 1½ t salt
- 3 slices carrot
- 3 slices onion
- parsley, few sprigs
- celery tops
- ★ ★ ★
- salt and pepper
- 3 T flour
- ½ C cream
- 2 egg yolks (beaten)

Cut chicken into serving portions. Put in kettle with wine, water, salt, carrot, onion, parsley, and celery. Cover, and simmer 2 hours, until very tender. Remove chicken. Strain broth, measure, after skimming off fat. Add half water, half wine, to make 3 C liquid. Heat to boiling, add salt and pepper. Mix flour, cream and egg yolks. Stir into hot broth and stir constantly until thickened. Put chicken into gravy to reheat.

*Edith G. Bonnaville*



# VEGETABLES

*The necessity-born German trick of "cooking" foods under the bed covers was quickly adopted by us Berlin Americans when the blockade cut our electricity down to a few short hours daily. Most common dish to be bedded down for the finishing process was rice, but we tried it with great success on roasts and favorite casseroles.*

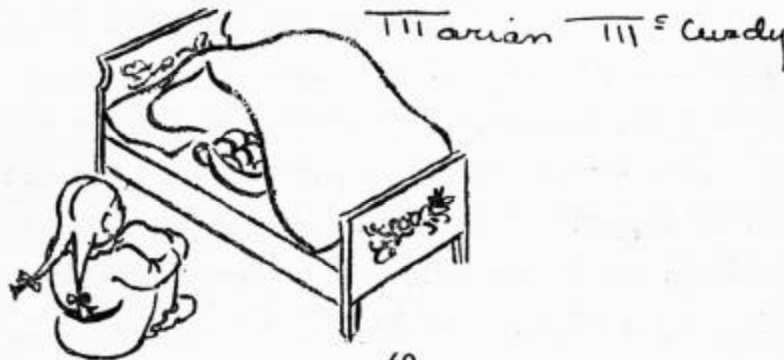
## CORN PUDDING

- ¼ C milk
- ½ t salt
- 2 eggs (beaten)
- ¼ green pepper (chopped)
- 1 can cream style corn
- 2 T butter

Add milk and salt to eggs. Mix. Add green pepper and corn. Mix well. Place in buttered baking dish, dot with butter. Bake.

Oven: 350°

Time: 40 minutes



*The Chinese can completely slice a roasted fowl, and put the pieces back in place so that the bird appears once more whole. An American woman discussed this possibility with her cook, relative to the three chickens bought for a dinner party. When the meat course was served, a huge tray appeared bearing a fantastic fowl composed of necks and wings. Each guest helped himself gingerly until the thing reached the host, stripped except for the carcass foundation, which he sportingly took. For second helpings, the cook sent in a beautiful plate of sliced breast and legs.*

### SCALLOPED SPINACH

- 2 C cooked spinach (chopped fine)
- 2 T chopped onion
- 1 egg (beaten)
- $\frac{1}{2}$  C milk
- $\frac{1}{3}$  C grated cheese
- $\frac{1}{2}$  C buttered bread crumbs

Mix first 5 ingredients together. Put in buttered casserole. Sprinkle with crumbs. Bake.

Oven: 350°

Time: 25 minutes



*Helen M. Graw*

*Their eagerness to please in the presence of a visiting fireman, prompted the servants in one household to bring to the breakfast table, steaming hot, an enormous platter of lima beans.*

### TASTY SPINACH

- 1 can spinach (drained)
- small slice onion
- 1 T butter
- 2 t flour
- $\frac{1}{4}$  C water

Put spinach and onion through meat grinder. Melt butter, add flour, then water slowly. Pour over spinach and mix well. Cook a few minutes. Serve. Canned carrots are good this way, just eliminate the grinding process.

*Peggy Dandon*



*One wife met her first red cabbage here in the Land of Kohl, and being American she was also enterprising. The first night the outer leaves appeared on the table with yellow dahlias as a centerpiece, and the second, it was served to the family in orthodox fashion.*

## RED CABBAGE

- 6 C red cabbage (shredded)
- $\frac{1}{2}$  t salt
- 3 T onion (chopped fine)
- 1 apple (chopped)
- 5 cloves
- 1 C water
- 3 T chopped bacon
- $\frac{1}{4}$  C vinegar
- 4 T sugar

Cook cabbage, salt, onion, apple and cloves in water for 1 hour. Fry bacon until crisp, add vinegar and sugar. Simmer 10 minutes. Pour over cooked cabbage, mix well.



Dorothy Hawkins

*Customs officials of the various countries surrounding Germany must be completely confused at the items carried back by touring Americans. To us, baby chicks, mushroom spore, rubber bands, dog food, seeds, paint, even kitchen pans, have been choicer items than famed Swiss watches or fashionable products of Parisian couturiers.*

#### GOLABKI (Poland)

- 2¼ lb. head of cabbage
- 1 lb. beef (ground)
- 1 C bread crumbs
- 1½ slices bacon (chopped)
- 4 t flour
- 1 small onion (chopped)
- salt and pepper
- 3 T butter
- 2 small tomatoes (peeled)

Scald cabbage leaves with boiling water. Mix beef, crumbs, bacon, flour, onion, salt and pepper together. Stuff each cabbage leaf with meat mixture and roll up. Put rolls close together in stewing pan. Dot with butter. Add water to half the height of rolls and stew 1 hour. Slice tomatoes, put on top and stew 30 minutes longer.

*Elizabeth Randolph Bell*

*Home-made sauerkraut, cooked from dawn to midday, emits a decidedly indelicate odor, which quickly permeates the house. More than one American husband would surely have shouted in despair, "What Stinks!" had he been left unmuffled!*

## BAKED SAUERKRAUT

- 1 lb. pork (ground)
- 1 small onion (chopped)
- 1 egg
- 1 can sauerkraut
- 1 can vienna sausages
- Biscuit dough or mashed potatoes

Mix pork with onion and egg. Shape into small balls and fry until well done. Put sauerkraut, meatballs, sausages and fat from frying, into baking dish. Cover with biscuit dough or mashed potatoes. Bake until brown.

Oven: 375°

Time: 30 minutes



*In one house pickles were requested and the maid immediately brought in an ice-pick. Patiently the difference was explained, but ever since, the servants in that house refer to pickles as "ice-pickles."*

## CAULIFLOWER AU GRATIN

- 1 cauliflower (cooked)
- 2 T butter
- 2 T flour
- 1½ C milk
- 1 small onion (chopped)
- 1 C hot water
- 2 anchovies (chopped)
- ½ C bread crumbs
- ½ C cheese (grated)
- 2 T butter

Put pieces of cauliflower in buttered baking dish. Melt butter, add flour slowly, then milk. Stir while cooking until thickened. Put onion into hot water for 3 minutes. Remove onion and add to sauce. Add anchovies and cook sauce 5 minutes. Pour sauce over cauliflower, sprinkle with crumbs, then cheese. Dot with butter. Bake.

Oven: 400°

Time: 5 minutes

Chary Rothman

*One wife had an unusually rough time getting her cook to make good biscuits. She had cautioned that the shortening must be refrigerated, and quick mixing was important. In the end, she found the real difficulty was that the refrigerated shortening was carefully melted before blending with the flour!*

## KIDNEY BEAN GOULASH

- 2 T shortening
- 1 lb. beef (ground)
- 1 onion (chopped)
- $\frac{1}{2}$  green pepper (chopped)
- 1 can kidney beans
- $\frac{1}{2}$  C chili sauce
- 1 t chili powder
- $1\frac{1}{2}$  C tomato juice
- salt and pepper
- $\frac{1}{2}$  package elbow macaroni

Melt shortening in skillet and brown meat well. Add onion and pepper. Cook 5 minutes. Add beans, chili sauce, chili powder, tomato juice and seasonings to meat. Stir well and cook 10 minutes. Cook and drain macaroni and add to meat. (This may be put in a casserole or served immediately.)

*Polly Balderston*



*The young British wife of a G.I. had given birth to her first son at our 279th Station Hospital. In her joy she informed the other new American mothers, "My son can never be king of England but he can be President of the United States!"*

## SQUASH RING

- 2 C steamed, strained squash
- 2 T butter (melted)
- 1 egg (beaten)
- 1 T chopped parsley
- 1 t minced onion
- $\frac{1}{3}$  C bread crumbs (fine)
- salt and pepper

Mix all ingredients together. Put in greased mold.  
Bake. Unmold to serve. (Good with white cheese sauce.)  
Oven: 350° Time: 25 minutes

*Anne M. Litchfield*



# MILITARY MISSIONS AND GOVERNMENTS

## AUSTRALIAN MILITARY MISSION

### SHERRY CHOCOLATE CAKE

- 1 C butter
- 1 C sugar
- 1 $\frac{2}{3}$  C plain flour
- $\frac{1}{2}$  C rice flour
- 1 t baking powder
- pinch of salt
- 4 eggs
- 3 T sherry
- $\frac{1}{2}$  C walnut pieces
- 2 ounces grated chocolate

Cream butter and sugar together. Beat until thick. Add eggs. Dissolve chocolate and add walnuts. Sift flour, baking powder and salt together. Add alternately with sherry. Put in 8" deep cake pan lined with brown paper greased. Bake in a moderately hot oven for one-half hour. Cool. If desired, cut cake in half and add this filling:

- |            |           |
|------------|-----------|
| 1 lemon    | 1 egg     |
| 1 T butter | 1 C sugar |

Put lemon juice, ground rind, butter and sugar in pan. Melt. Add egg, stir quickly. Let simmer three minutes. Cover cake with chocolate icing.

*Vera Galleghan*

BRITISH MILITARY GOVERNMENT

★ ★ ★

TOAD-IN-THE-HOLE

- 4 eggs (well-beaten)
- $\frac{1}{2}$  C flour
- $\frac{1}{2}$  t salt
- $\frac{1}{4}$  t pepper
- 20 sausages (vienna or pork)
- 2 t baking powder

Beat eggs with flour and seasonings. Let stand for 1 hour. Lay sausages in greased baking dish. Add baking powder to batter, beat well. Pour batter over sausages. Bake.

Oven: 350°

Time: 30 minutes

*Sheila Westropp*

## BRITISH MILITARY GOVERNMENT

★ ★ ★

### HOT MUSTARD SAUCE

- 2 t prepared mustard
- 3 t Worcestershire sauce
- $\frac{1}{2}$  C cream
- 3 egg yolks
- $1\frac{1}{2}$  T dry mustard
- $1\frac{1}{2}$  T flour
- $\frac{3}{4}$  t salt
- $1\frac{1}{2}$  t sugar
- 3 T vinegar
- $\frac{3}{4}$  C cold water
- $\frac{1}{3}$  C butter

Mix prepared mustard, Worcestershire, cream and egg yolks together and set aside. Mix dry mustard, flour, salt and sugar in top of double boiler. Add vinegar to form paste. Add water and butter. Cook over boiling water, stirring constantly until thickened. Add cream mixture slowly. Sauce may be reheated over boiling water, stirred constantly. Serve with halved hard-boiled eggs or ham.

Amount: 2 C

*Isabelle Brown*

## BRITISH MILITARY MISSION TO POTSDAM

### WIENER SCHNITZEL

Make a marinade with:

- 1 fresh or dried egg
  - 1 thin slice of garlic chopped
  - 1 desert spoon lemon juice
  - 1 desert spoon oil (liquid paraffin will do)
- pepper and salt  
pork sufficient for 5 persons

Trim fat from pork, cut in neat thin slices, and lay in the marinade for at least 2 hours. Now coat each slice with fine bread crumbs. Press crumbs in gently and fry in a little hot fat till golden brown on both sides. It is good with a savory tomato gravy. Liver is very good done like this.

*Dorothy Curtis*

## CANADIAN MILITARY MISSION

### FRENCH CANADIAN PEA SOUP

- 4 C of round peas (dried)
- 1 large onion
- ½ pound of salt pork
- 1 large potato
- salt and pepper

Soak peas overnight. Next morning throw water away and cover with fresh water; add onion, potato, pork, salt and pepper and cook slowly till peas are soft. There are two ways of serving it: as it is or put through sieve and served with croutons.

*Simone Pope*

## CHINESE MILITARY MISSION

### SPRING ROLLS

- 1 lb. lean pork
- 2 or 3 onions
- 1 lb. of oil or fat
- 1 small white cabbage
- 1 t salt
- $\frac{1}{2}$  t pepper
- 2 eggs
- 4 C flour
- $\frac{1}{2}$  t Soya bean sauce

Hash the meat, onions and cabbage and add a little Soya bean sauce. Fry together until done. Add the eggs to the flour, make a paste, add water if necessary. Put 2 teaspoonfuls of paste in the frying pan and spread (like small pancake). On this paste put a tablespoonful or two of the hashed ingredients. Then roll up — take out of the pan. Repeat process.

Throw all the rolls when ready into boiling fat until these are brown. They are then ready.



## CZECHOSLOVAKIAN MILITARY MISSION

### CARP IN JELLY

Into a white saucepan (enamel or earthenware) put 2 parts of water and 1 part of vinegar. Cut carrots, celery and parsley with a notched knife into small pieces, add onion-rings. In a clean piece of linen tie some white and black peppercorns, bay leaf and lemon peel. Put it in the saucepan, salt and add  $1\frac{1}{4}$  C white wine and bring it all to a boil. Leave for awhile and put into it the sliced and well cleaned carp and boil for 20 to 30 minutes. Remove from heat.

When cool, take out of the water (which we are going to call jelly from now on), arrange the slices well on a dish. Strain the jelly into another saucepan and put it back on the heat for further boil.

From the cooked vegetables remove the seasoning tied into the linen, and put the vegetables on top of the fish.

Take a few whites of eggs, beat until stiff and mix into the boiling jelly, remove from the heat, cool down and strain through a table napkin.

The strained jelly pour over the sliced carp on a deep dish and allow to set.

*Mme. Dastich*



## DANISH MILITARY MISSION

### LIVER PATEE

1 ½ lbs. pork liver  
¾ C lard (bacon fat)  
¾ C butter  
½ C flour  
1 ⅓ C milk  
2 egg whites  
3 t salt  
½ t white pepper  
pinch of saltpeter  
1 onion

Lay the liver in cold water, ½ hour to which is added a little vinegar. Cut it to pieces removing the veins, etc. . . . Cut the bacon lard to pieces and peel the onion. Pass the liver, bacon, lard and onion thru a fine meat hasher—4 times. Make a sauce out of the butter, flour, adding the milk little by little, add the hashed meat, mixing it well as it boils slowly. Take off the flame, blend salt, pepper and saltpeter and last the beaten whites of eggs. Pour the whole mass into a greased shape and bake in normal oven 1 hour, placing the shape in a pan of boiling water.

This is the Danish everyday lunch item, eaten on black buttered bread.

*Spredte Torsten*

## FRENCH MILITARY GOVERNMENT

\* \* \*

### CHOCOLATE MOULE

- 1 C sugar
- 3 eggs separated
- 4 T and  $1\frac{1}{2}$  t cornstarch (or 1 C flour)
- $4\frac{1}{2}$  squares of chocolate
- 1 C butter

Mix together sugar, egg yolks and cornstarch or flour. Melt chocolate in small amount of water and add. Cream butter until very soft and add. Beat egg whites until stiff and fold into batter mixture. Pour into 3 inch deep cake pans. Bake. May be iced with frosting made of butter and bitter chocolate.

Oven: 350°

Time: 45 minutes

C. Ganeval

## FRENCH MILITARY MISSION TO POTSDAM

### CHERRIES A L'EAU DE VIE

Put in covered jars some beautiful cherries, on which the stems have been shortened. Cover the cherries with cognac or a good alcohol. In each jar put a drop of vanilla and one clove. Seal hermetically and let stand one month or longer. Then open jars and add a small amount of thick cold, sugar syrup. Reseal and let stand awhile longer before eating. (These may be served with lady fingers.)

*M. Lacroix*

## GREEK MILITARY MISSION

### MOUSSAKA

Wipe two large egg-plants and cut into slices about a quarter of an inch thick. Do not skin them. Fry lightly in olive oil, and lay several slices in a pie dish. Cover these with minced meat (if the meat is uncooked, fry it a little before placing it on the egg-plants). Sprinkle with salt, pepper and chopped onions. Cover with the remainder of the egg-plants, and on them lay slices of ripe tomatoes, chopped onion and minced meat.

Now make some rather thick batter with flour, milk and a well-beaten egg. Pour this over the top of the egg-plants dish, sprinkle thickly with grated cheese, dot over with a little fat, and cook in a moderate oven for about an hour, until the batter has formed a light golden-brown crust. Serve very hot in the dish in which the moussaka is cooked. (As egg-plant is difficult to obtain in Berlin, squash can be substituted.)

*A. Diamantopoulos.*

## NETHERLANDS MILITARY MISSION

### GORT GORENG

Wash barley thoroughly and put to boil with plenty of water. When water starts boiling drain barley and put again on the fire in cold water — very little will do. Keep boiling till dry. Fry some sliced onions with currypowder and mix with barley.

Decorate with thin pancake cut into narrow strips. Serve with clear pickled onions, gherkins and chutney separately. Also serve some currypowder in case of varying taste. Add fresh cucumber, peeled and cut into inch-long pieces. Take seeds out.

*J. van Noord tot Noord*

# NO TIME AT ALL

*Ah, but the sight of the first chimney sweep at our door! Tall silk hat, soot-blackened face, paraphernalia fastened wherever possible, and, of course, the bicycle. The Schornsteinfeger is necessary in Germany, where soft coal is burned, and everyone believes he brings good luck.*

## QUICK-CHANGE SOUP

### Clear soup

4 T	cream of wheat
1 T	butter
5 C	water
6	bouillon cubes
—	cream
—	salt
2 T	chopped parsley

### Cream soup

$\frac{1}{2}$ C
4 T
4 C
—
$\frac{1}{2}$ C
$\frac{1}{2}$ t
2 T

Brown cream of wheat in butter, stirring constantly. Slowly add boiling water. For clear soup keep boiling and add bouillon cubes, stirring until dissolved. For cream soup boil 5 minutes, remove from stove, add cream and salt. Pour into soup dishes, sprinkle with parsley and serve.

*Beryl R. Clarke*

*The Berlin Germans were beginning to realize that Operation Vittles would successfully supply their needs, and to thrill to the personal import of each winged cargo as it came in sight, when the ragged youngsters playing on the streets below dubbed the planes, realistically, "Noodle Bombers."*

### HURRY-UP SUPPER DISH

- 1 package noodles
- $\frac{1}{2}$  C butter (melted to golden brown)
- 2 C cottage cheese
- $\frac{1}{3}$  C sugar and cinnamon (half and half)

Cook noodles and drain. Mix with butter. Put noodles on platter. Place layer of cottage cheese on noodles. Sprinkle with sugar-cinnamon mixture.



*A quick trip through the kitchen revealed a lovely meringue covering what must be a perfect filling. At last, the American pie had become part of our menu! But this was a Sherlock Holmes pie—beneath that snowy blanket were apples!*

### FAST-APPLE

- 4 large apples (tart, winter)
- 8 slices bacon
- 2 T sugar (white or brown)

Wash and slice apples. Fry bacon until crisp, then remove from pan, but keep hot. Leave 3 T bacon fat in pan. Add apple slices, sprinkle with sugar, and cover pan. Cook until tender, turning over once to brown. Serve apple slices with bacon and always — hot biscuits!

*Lupe O'Neil Luke*





*In a P.W. camp in Germany the G.I.s talked at night of their favorite foods. Night after night one soldier heard about this recipe and could hardly wait, upon his release, to have his wife prepare it for him.*

### SWIFT BREAKFAST EGGS

2 T butter  
16 slices of cheese  
8 eggs  
salt

Butter four individual baking dishes thoroughly. Put cheese in dishes and bake until cheese melts, covering bottoms of dishes. Remove from oven. Break 2 eggs into each dish. Sprinkle with salt. Return to oven and bake. Serve in baking dishes.

Oven: 375°

Time: 15 minutes



*In a consultation with the cook over the dinner menu, the cook asked, "Are men coming?" Receiving a negative answer she said she had intended making Hollandaise, but with no men present she wouldn't bother! (P.S. She did!)*

### FIVE-MINUTE HOLLANDAISE

4 egg yolks  
6 T boiling water  
2 T lemon juice  
 $\frac{1}{2}$  C butter (melted)  
 $\frac{1}{2}$  t salt  
few grains cayenne

Using wooden spoon, stir constantly, from start to finish! Put yolks in top of double boiler. Add water 1 T at a time. Set top into bottom of double boiler (having only  $\frac{1}{2}$  inch rapidly boiling water). Cook until thick. Remove top from bottom of double boiler. Slowly add lemon juice, butter, then seasonings. To use later: cool at room temperature; reheat by putting pan for 10 minutes in hot water, no fire. Stir occasionally while reheating.

Amount: 1 C sauce.



Dorothy Hawkins

*We are joining the ranks against the insidious "Rarebit." The dish, properly, is Welsh Rabbit and was dubbed so by a Scotchman!*

## TOMATO RABBIT

- 1 T onion (chopped)
- 1 T butter
- $\frac{1}{2}$  lb. American cheese (sliced)
- 1 C tomato soup
- dash of Worcestershire sauce
- dash of Paprika
- 1 egg (beaten)

Cook onion in butter until soft. Strain through sieve into top of double boiler. Add cheese and cook until cheese melts. Add soup and seasonings. Stir until smooth. Add egg just before serving. Serve on crackers or Melba toast.



*Barbara King*

*Do not overestimate this recipe for "Hurry-Fluff," but make haste slowly. We learned the hard way, via one cook, who turned out a very tired slice of pale pineapple soaked in butter, with a pure white marshmallow mess spread lavishly over the top, the whole sunk deep in a cake exhausted with brandy.*

### HURRY-FLUFF

- 4 slices canned pineapple
- 2 T butter
- 4 circles sponge cake
- 4 marshmallows
- 4 t brandy

Saute pineapple in butter. Put cake on cookie sheet. Place pineapple on cake with marshmallow in center. Put in hot oven to brown. Sprinkle brandy over and serve immediately.

Janet S. McClusky



*The Potato was first introduced to the skeptical Germans by the father of Frederick the Great. When his subjects refused to eat the strange American food, the king arranged a public viewing of himself at table eating an enormous plate of the worthy vegetable. From then on, the potato gained popularity until today it is indeed the mainstay of the German diet.*

### QUICK BROWN GRAVY

- 1 can cream of mushroom soup
- 1 can consomme
- 3 T flour
- $\frac{1}{2}$  C water
- 1 t Kitchen Bouquet

Mix soup and consomme. Mix flour, water and Kitchen Bouquet. Heat soup, add flour mixture slowly and simmer for 10 minutes.



*Marjorie G. Waid*

# MISCELLANEOUS

*We have each, in turn, been introduced at Christmas time to the nice old German custom of Advent candles. Four Sundays before Christmas, a wreath is placed in a prominent spot and on it stand four candles. The first Sunday only one candle is burned, the second two, and so on until Christmas.*

## OLD ENGLISH MINCEMEAT

- 1 lb. beef suet (chopped fine)
- 6 C apples (chopped fine)
- 3 C seeded raisins
- 2½ C Sultana raisins
- 2⅜ C currants
- 1½ C ground almonds
- 3½ C sugar
- 3 C candied lemon peel (chopped)
- juice of 2 oranges
- rind of 1 lemon
- juice of 2 lemons
- 1 t nutmeg
- 2 T allspice
- ½ C brandy

*Alice Davison*

*The unforgivable habit of claiming complete understanding has ruined many a dish. An American cheese cake recipe's sad experience at the hands of a cook included being placed in a cold oven. As the heat rose, it did also, to the magnificent height of one inch!*

## COTTAGE CHEESE

Mix powdered milk with water to make 3 quarts milk. Add  $\frac{1}{2}$  more powder than required, to make light cream. Let sour naturally. (Takes about 3 days.) To make sour faster add either  $\frac{1}{2}$  C lemon juice or  $\frac{1}{4}$  C vinegar. When thick, let drip in cloth bag (sugar sack) over-night. Makes about 2 C cheese.

*Edith R. Gangloff*



*The first time we made this in Berlin we left the kitchen—sure that all was clear. In due time, a huge platter was borne in, à la Salome, laden with untoasted slices of bread, plastered with creamed eggs, stone cold!*

### CREAMED EGGS

- 4 T butter
- 4 T flour
- 2 C milk
- 1 t salt
- 6 eggs (hard-boiled and chopped)
- 2 T sherry
- paprika

Melt butter, remove from heat, add flour. Mix until smooth. Add milk slowly. Cook until thick, stirring constantly. Add salt and eggs. Keep hot in top of double boiler. Before serving, add sherry. Pour over crisp toastpoints. Sprinkle with paprika.

Dolores Marge





*Typical of the German way of life is the sight of bright red pillows, larger three times than ours, which are aired out windows, over clothes lines, on the broken walls of partially destroyed homes. The constant assurance of German cleanliness!*

## SPAGHETTI SAUCE

- 2 cloves garlic (minced)
- $\frac{1}{2}$  C olive oil
- 2 C onion (chopped)
- 2 lbs. beef (ground)
- $\frac{1}{4}$  lb. liver (ground)
- 1  $\frac{1}{2}$  cans tomatoes
- 1 can tomato paste
- 1 C mushrooms
- 1 t paprika
- $\frac{1}{2}$  t celery salt
- pinch of cayenne

Brown garlic in olive oil (then, remove if you must). Brown onion in oil, then add meat. Add remaining ingredients and simmer for 5 hours.



*The weary wife had just arrived from the States and was ready to rest. However, her German maid had other ideas—among them the hairdresser on Kurfürstendamm. She would make the appointment and she would write Madam's wishes in German for her to hand to the operator. There remained just one problem, "What color shall he make the hair?"*

### MEXICAN HOMINY

- ¼ C onion (chopped fine)
- 3 T olive oil
- 1 green pepper or pimento (chopped)
- ½ can tomatoes or 1 can tomato soup
- 1 T chili powder
- salt and pepper
- ¾ C grated cheese
- 1 can hominy (drained)
- 1 T olive oil

Saute onion in oil until golden brown. Add green pepper and cook 5 minutes more. Add tomatoes, seasonings, and cheese. Cook until this forms a thick sauce. Brown hominy in olive oil. Pour sauce over hominy and mix thoroughly.

*Sally Jenkins*

*Most of our billets, we found on arrival, were equipped with refrigerators which were usually in working order. Sadly, though, they were always half-empty and it took long months to teach the Germans the wide variety of foods which we considered better preserved by refrigeration.*

## FRENCH DRESSING

$\frac{1}{2}$  C sugar  
1 t paprika  
1 t salt  
1 T dry mustard  
1 C salad oil  
1 C vinegar  
1 can tomato soup  
1 T chili sauce  
1 T Worcestershire sauce  
juice of 1 lemon

Mix dry ingredients together. Put remaining ingredients in quart jar. Add dry mixture. Shake well and keep in refrigerator.

Amount: 1 quart



*Elizabeth H. Agniel*

*A General of our occupation was devoted to the lettuce patch which he himself had planted and tenderly nurtured. Finally the lettuce was ready to eat and he invited some special friends to dine. He plucked each leaf and gave them to the cook with explicit instructions to wash them individually. Before dinner he stepped into the kitchen to see the lettuce and found the leaves had been carefully washed, but instead of being patted dry, they had been shaken on the table and bruised beyond recognition!*

### SAVORY SALAD DRESSING

- 1 can tomato soup
- 1  $\frac{1}{4}$  C Wesson oil
- 2 t salt
- $\frac{3}{4}$  C vinegar
- $\frac{1}{2}$  C sugar
- $\frac{1}{4}$  t pepper
- 1 t dry mustard
- 1 t Worcestershire sauce
- 2 t onion juice

Mix all together and chill.



*Mae Agnes Honan*

*A late arrival at the cocktail party said, "Dry Martini," to the waiter. The man was back in a flash with three martinis, "Eins—Zwei—Drei!"*

## BLOCK-ADE

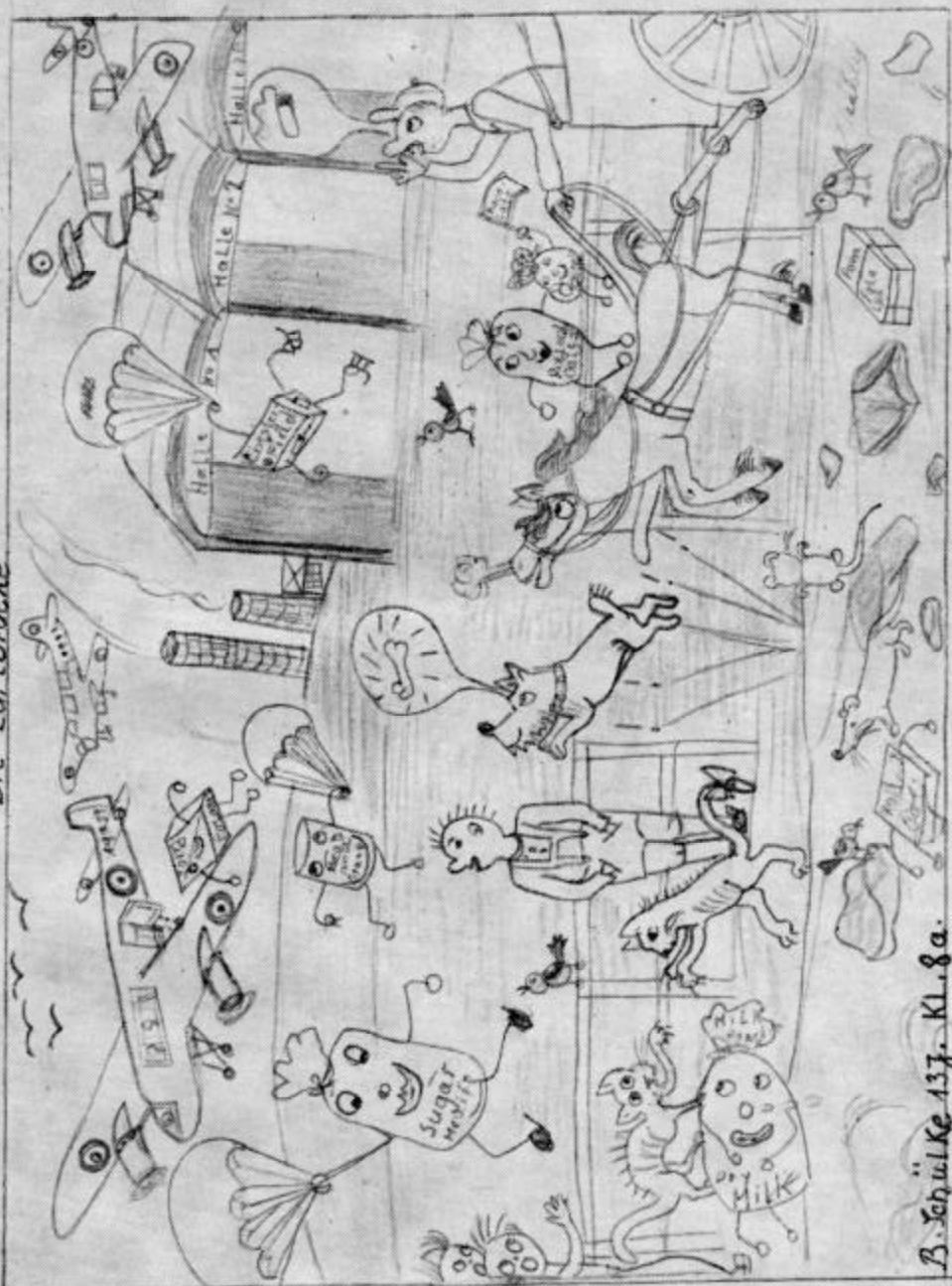
- 2 cans fruit cocktail
- 1 C sugar
- 2 bottles cognac
- 6 bottles red wine
- 6 bottles white wine
- 6 bottles champagne

Put fruit cocktail, sugar and 1 bottle of cognac in glass jar. Allow to ferment for 2 hours. Pour into large container. Add remaining beverage, by bottles, thus: 2 red wine, 2 white wine, 2 champagne,  $\frac{1}{3}$  cognac. Repeat twice more. Do not stir. 30 minutes before serving add 5 pound piece of ice. Serves: 75.

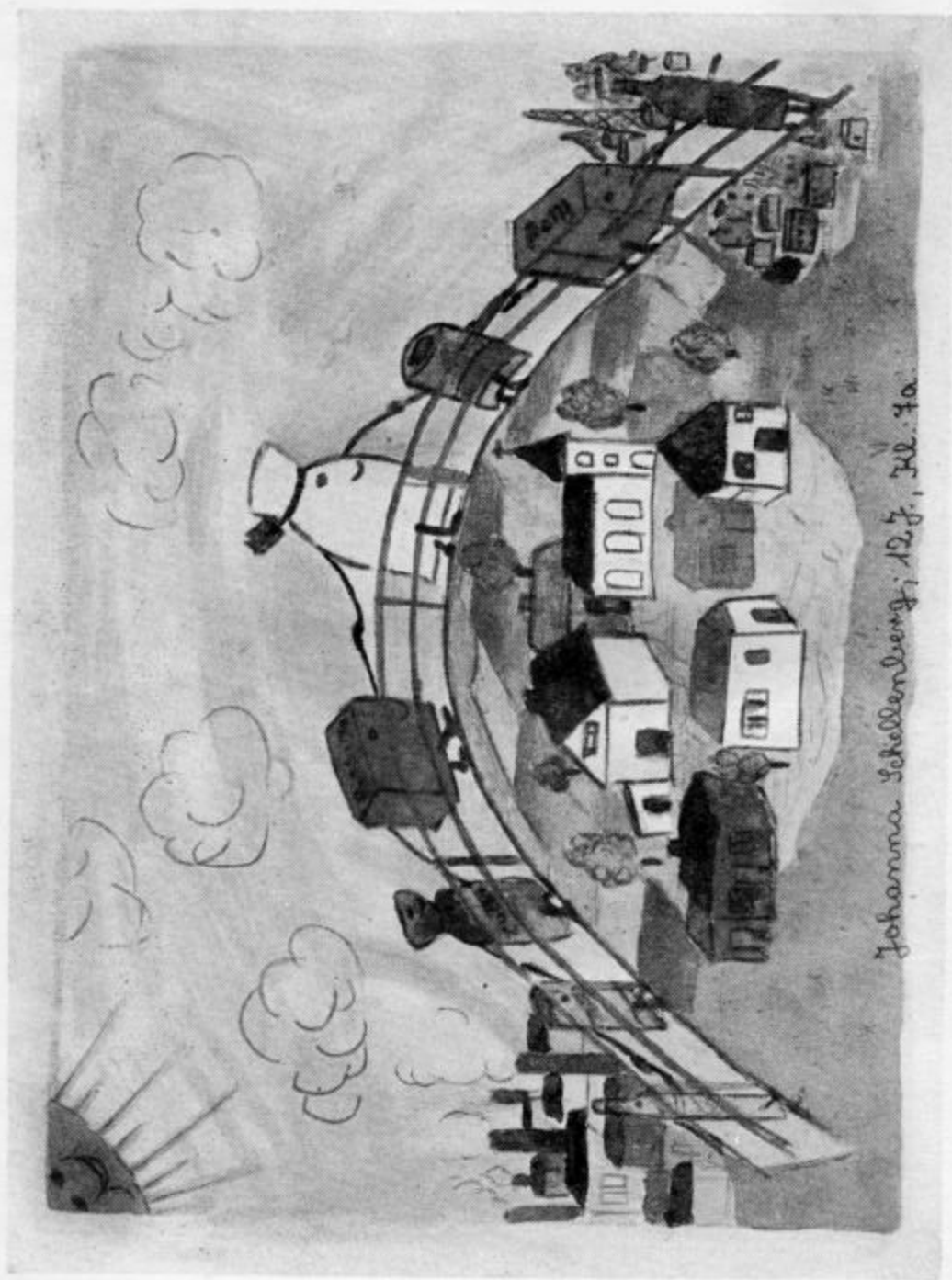
*Dorothy A. Welch*



Die Luftbrücke



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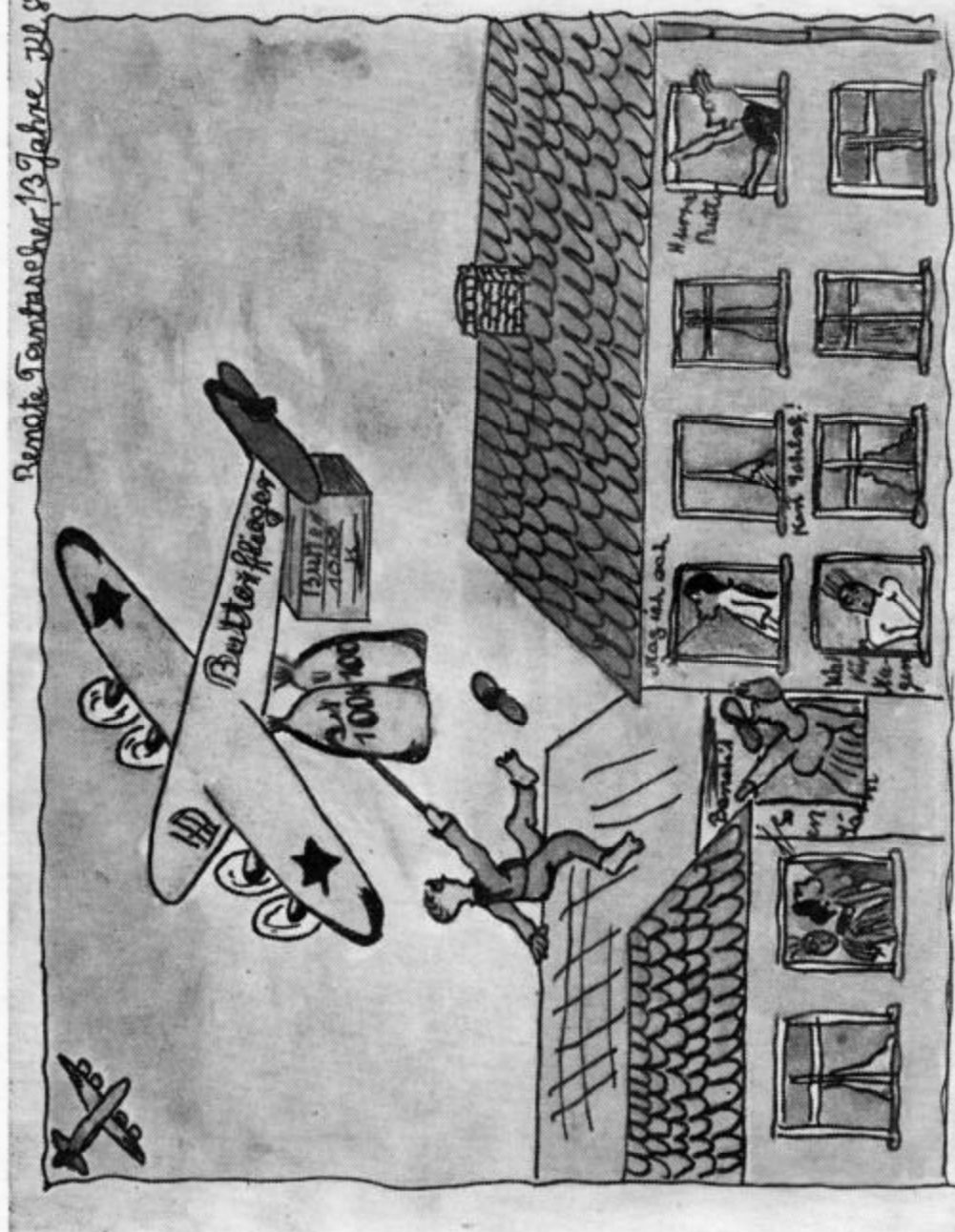


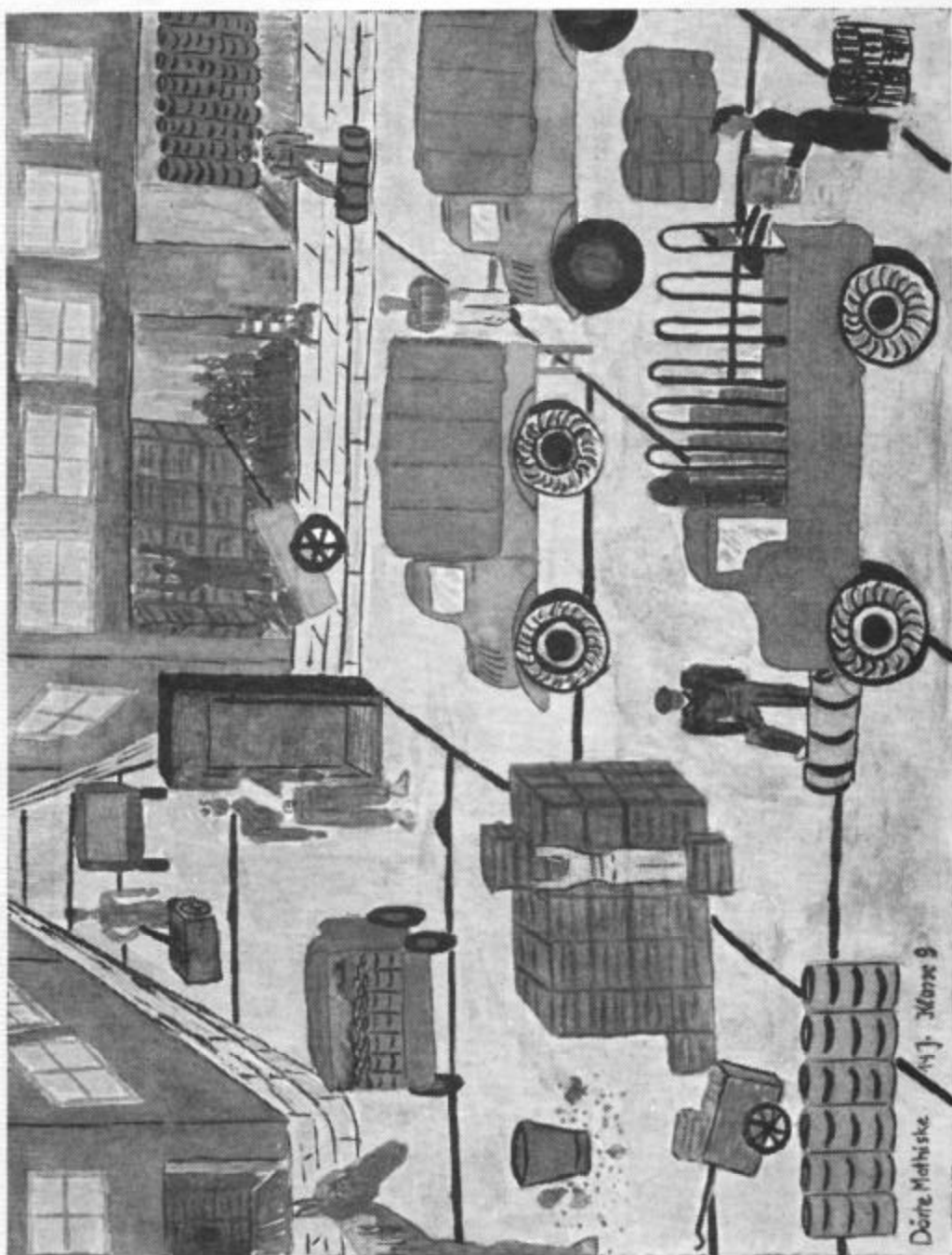
Johanna Schellenberg; 12.7.38.70.





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Dörte Mathiske 197. März 9

